

# Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067 Toll Free Fax: (877) 825-7564

L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

# **Job Board Posting**

Date Printed: 2024/04/25



# **Food Service Supervisor**

Job ID 13-97-D0-62-7F-96

**Web Address** 

https://careers.indigenous.link/viewjob?jobname=13-97-D0-62-7F-96

**Company** Avdhut Inc. O/A Taco Time

**Location** Cochrane, Alberta

**Date Posted** From: 2019-10-15 To: 2020-04-12

**Job** Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

**Job Salary** \$15.00/ Hour For 32 Hours/ Week

**Languages** English

# **Description**

Vacancies

01

Employment Terms
Permanent, Full time
Employment Conditions

Day, Weekend Ability to Supervise

3-4 people

Security and Safety Criminal record check

Personal Suitability

Flexibility, Client focus

## **Experience**

7 months to less than 1 year

# **Education Requirements**

Secondary (high) school graduation certificate

#### **Essential Skills**

Supervise and co-ordinate activities of staff who prepare and portion food, Estimate and order ingredients and supplies, Ensure food service and quality control, Maintain records of stock, repairs, sales and wastage, Prepare and submit reports.

#### **Work Environment**

Restaurant

#### **Additional Skills**

Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures

#### Other

Job Location:
205 3 Ave Suite 2
Cochrane, Alberta T4C 1Z3
How to Apply
By email:
tacotimejobs@gmail.com

# **Job Board Posting**

Date Printed: 2024/04/25



# **Food Service Supervisor**

Job ID 9CF7DC821530A

Web Address http://NewCanadianWorker.ca/viewjob?jobname=9CF7DC821530A

**Company** Avdhut Inc. O/A Taco Time

**Location** Cochrane, Alberta

**Date Posted** From: 2019-10-15 To: 2020-04-12

Job Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

**Job Salary** \$15.00/ Hour For 32 Hours/ Week

**Languages** English

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Restaurant

#### **Additional Skills**

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#### Other

Job Location:

205 3 Ave Suite 2 Cochrane, Alberta T4C 1Z3 **How to Apply** By email: tacotimejobs@gmail.com

# **Job Board Posting**

Date Printed: 2024/04/25



# **Food Service Supervisor**

Job ID DAE0E3E07E6D6

**Web Address** 

http://NoExperienceNeeded.ca/viewjob?jobname=DAE0E3E07E6D6

**Company** Avdhut Inc. O/A Taco Time

**Location** Cochrane, Alberta

**Date Posted** From: 2019-10-15 To: 2020-04-12

Job Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

**Job Salary** \$15.00/ Hour For 32 Hours/ Week

**Languages** English

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Employment Terms
Permanent, Full time

**Employment Conditions** 

Day, Weekend

Ability to Supervise

3-4 people

Security and Safety

Criminal record check

Personal Suitability

Flexibility, Client focus

#### **Experience**

7 months to less than 1 year

### **Education Requirements**

Secondary (high) school graduation certificate

### **Essential Skills**

Supervise and co-ordinate activities of staff who prepare and portion food, Estimate and order ingredients and supplies, Ensure food service and quality control, Maintain records of stock, repairs, sales and wastage, Prepare and submit reports.

#### **Work Environment**

Restaurant

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