



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

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Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/01

Food Service Supervisor (NOC: 6311)

Job ID	18-23-44-7F-5F-10	
Web Address	https://careers.indigenous.link/viewjob?jobname=18-23-44-7F-5F-10	
Company	The Royal Palace Inc.	
Location	Edmonton, Alberta	
Date Posted	From: 2020-01-07	To: 2020-07-05
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$15.20/ Hour, for 40 hours / week	
Languages	English	

Description

Title:

Food service supervisor (NOC: 6311)

Job Types

Regular job

Terms of Employment:

Full Time, Permanent

Salary:

\$15.20/ Hour, for 40 hours / week

Anticipated Start Date (at the latest in 3 months):

As soon as possible

Location:

4960 93 Ave

edmonton, Alberta

T6B 2L6

(2 vacancies)

Job requirements

Languages

English

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Ability to Supervise

3-4 people

Work Conditions and Physical Capabilities

Fast-paced environment, Combination of sitting, standing, walking, Bending, crouching, kneeling, Physically demanding

Personal Suitability

Flexibility, Client focus, Team player, Effective interpersonal skills

Additional Skills

Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, Address customers' complaints or concerns

Specific 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, Establish work schedules

Work Setting

Food service establishment

Employer:

The Royal Palace Inc.

How to apply

By email:

pindpunjab2016@hotmail.com

By mail:

4960 93 Ave

edmonton, Alberta

T6B 2L6

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pindpunjab2016@hotmail.com

By mail:

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Job Board Posting



NewCanadianWorker
A Fresh Start for New Arrivals

Date Printed: 2024/05/01

Food Service Supervisor (NOC: 6311)

Job ID	EBAB078A7F532	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=EBAB078A7F532	
Company	The Royal Palace Inc.	
Location	Edmonton, Alberta	
Date Posted	From: 2020-01-07	To: 2020-07-05
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$15.20/ Hour, for 40 hours / week	
Languages	English	

Description

Title:
Food service supervisor (NOC: 6311)

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T6B 2L6
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Job Board Posting

Date Printed: 2024/05/01

Food Service Supervisor (NOC: 6311)

Job ID	83994CA2F55BA	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=83994CA2F55BA	
Company	The Royal Palace Inc.	
Location	Edmonton, Alberta	
Date Posted	From: 2020-01-07	To: 2020-07-05
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$15.20/ Hour, for 40 hours / week	
Languages	English	

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