



# 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.Link's 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



Careers.Indigenous.Link

Date Printed: 2024/05/07

## Food Service Supervisor

<b>Job ID</b>	<b>1D-05-AC-87-AD-25</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=1D-05-AC-87-AD-25">https://careers.indigenous.link/viewjob?jobname=1D-05-AC-87-AD-25</a>	
<b>Company</b>	1288266 Alberta Ltd. O/A Cora Breakfast And Lunch	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2020-08-25	To: 2021-02-21
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.00 - \$16.00 Per Hour For 35-40 Hours Per Week	
<b>Languages</b>	Read & Write English	

### Description

Hiring Food Service Supervisors (3 vacancies)

Terms of Employment: Full-Time, Permanent

Specific Skills/Duties:

- Establish methods to meet work schedules;
- Train staff in job duties, sanitation and safety procedures;
- Hire food service staff;
- Prepare budget and cost estimates;
- Address customers' complaints or concerns;
- 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;
- Prepare food order summaries for chef; and
- Establish work schedules.

Experience Requirement: 1 year to less than 2 years in a restaurant; continuous training to be provided on the job.

Education: Secondary (high) school graduation certificate.

Work Conditions and Physical Capabilities: Fast-paced environment; Work under pressure; Combination of sitting, standing, walking; Standing for extended periods; Bending, crouching, kneeling; and Walking.

Work Site Environment: Noisy and hot.

Work Setting: Restaurant.

Workers Supervised: food and beverage servers; kitchen and food service helpers; and cooks.

Ability to Supervise: 5-10 people.

Skills Requirement: Reading text; Numeracy; Writing; Communication; Working with others; Problem solving; Decision making; Critical thinking; Job task planning and organizing; Significant use of memory; Finding information; and Computer use.

Personal Suitability: Flexibility; Effective interpersonal skills; Client focus; Excellent oral communication; and Team player.

Employment Groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous people, Newcomers to Canada, Seniors, Apprentices

### How to Apply

Cora Breakfast & Lunch is a specialized breakfast restaurant, serving home-style gourmet breakfasts and unique lunch meals the whole family will enjoy. Open from 6 a.m. to 3 p.m. Monday through Saturday and from 7 a.m. to 3 p.m. on Sundays.

All applicants must be available for weekends and holidays.

We are located at Suite 6, 9977 178 St NW, Edmonton AB T5T 6J6 (across from Canadian Tire). Please send resume through email to [corawp@gmail.com](mailto:corawp@gmail.com) or drop in between 6am and 3pm.

# Job Board Posting

Date Printed: 2024/05/07

## Food Service Supervisor

<b>Job ID</b>	<b>NCW000656</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=NCW000656">http://NewCanadianWorker.ca/viewjob?jobname=NCW000656</a>	
<b>Company</b>	1288266 Alberta Ltd. O/A Cora Breakfast And Lunch	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2020-08-25	To: 2021-02-21
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.00 - \$16.00 Per Hour For 35-40 Hours Per Week	
<b>Languages</b>	Read & Write English	

### Description

Hiring Food Service Supervisors (3 vacancies)

Terms of Employment: Full-Time, Permanent

Specific Skills/Duties:

- Establish methods to meet work schedules;
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- Hire food service staff;
- Prepare budget and cost estimates;
- Address customers' complaints or concerns;
- 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;
- Prepare food order summaries for chef; and
- Establish work schedules.

Experience Requirement: 1 year to less than 2 years in a restaurant; continuous training to be provided on the job.

Education: Secondary (high) school graduation certificate.

Work Conditions and Physical Capabilities: Fast-paced environment; Work under pressure; Combination of sitting, standing, walking; Standing for extended periods; Bending, crouching, kneeling; and Walking.

Work Site Environment: Noisy and hot.

Work Setting: Restaurant.

Workers Supervised: food and beverage servers; kitchen and food service helpers; and cooks.

Ability to Supervise: 5-10 people.

Skills Requirement: Reading text; Numeracy; Writing; Communication; Working with others; Problem solving; Decision making; Critical thinking; Job task planning and organizing; Significant use of memory; Finding information; and Computer use.

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