



# 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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# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/04

## Food And Beverage Processing Supervisor

**Job ID** 2A-23-B8-20-43-79

**Web Address**

<https://careers.indigenous.link/viewjob?jobname=2A-23-B8-20-43-79>

**Company** Nana's Kitchen And Hot Sauces

**Location** Surrey, British Columbia

**Date Posted** From: 2022-11-28 To: 2023-05-27

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

**Job Start Date** As soon as possible

**Job Salary** \$22.75 / Hour

**Languages** English

### Description

About Nana's Kitchen

Nana's Kitchen began as a small restaurant producing delicious family style and ethnic meals in Burnaby, British Columbia, Canada. The Co-Founder started with a restaurant that became well known for their great food, lots of laughter and for providing job opportunities as cooks and servers to new Canadian women.

At Nanas Kitchen, our passion is to excite and delight Food Service and Grocery Retail consumers by producing Convenient Comfort Foods with a Global Taste that reminds them of the warmth of their own Nana's Kitchen.

Our vision is to be a world class, ready to eat comfort foods brand that serves happy memories of home style meals to global consumers.

Job details

- Location: #12 8125 130th Street Surrey, BC V3W 7X4
- Vacancies: 1 vacancy
- Terms of employment: Permanent employment, Full time 35 to 40 hours / week
- Employment conditions: Day, Weekend
- Employer covers the relocation costs

Personal suitability

Efficient interpersonal skills, Excellent oral communication, Excellent written communication, Flexibility, Judgement, Organized, Team player, Values and ethics, Reliability

Work conditions and physical capabilities

Fast-paced environment, Handling heavy loads, Attention to detail, Work under pressure

Security and safety

Criminal record check, Bondable

Supervision

Process control and machine operators, food and beverage processing

### Experience

1 year to less than 2 years

### **Education Requirements**

Secondary (high) school graduation certificate

### **Essential Skills**

Plan and supervise the activities of food and beverage workers who process, package, test, and grade food and beverages. Oversee kitchen daily operation and quality control. Assign duties to the staff, coordinate work schedules, and ensure that the work is carried out in an orderly manner.

Ensure efficient upkeep of tools through proper use of equipment and devices. Train employees to maintain compliance with health and food safety regulations and company policies. Manage inventory, including food and beverage, supplies, and equipment. Ensure that customer complaints are handled appropriately and that any problems are resolved. Adhere to the food and beverage budget. Prepare production and other reports.

### **Work Environment**

Relocation costs covered by employer, Willing to relocate

### **Other**

Screening questions

- Are you available for the advertised start date
- Are you currently legally able to work in Canada
- Are you willing to relocate for this position
- Do you currently reside in proximity to the advertised location
- Do you have previous experience in this field of employment What is the highest level of study you have completed

Who can apply to this job

Only apply to this job if:

- You are a Canadian citizen or a permanent resident of Canada.
- You have a valid Canadian work permit.
- If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

### **How to Apply**

By email

hr.nanaskitchen@gmail.com

# Job Board Posting

Date Printed: 2024/05/04

## Food And Beverage Processing Supervisor

<b>Job ID</b>	<b>F8CE764856B7C</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=F8CE764856B7C">http://NewCanadianWorker.ca/viewjob?jobname=F8CE764856B7C</a>	
<b>Company</b>	Nana's Kitchen And Hot Sauces	
<b>Location</b>	Surrey, British Columbia	
<b>Date Posted</b>	From: 2022-11-28	To: 2023-05-27
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$22.75 / Hour	
<b>Languages</b>	English	

### Description

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Job details

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Personal suitability

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### Experience

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**Essential Skills**

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# Job Board Posting

**NoExperienceNeeded.ca**  
your place for a first step or a fresh start

Date Printed: 2024/05/04

## Food And Beverage Processing Supervisor

<b>Job ID</b>	<b>A67284F8EC47E</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=A67284F8EC47E">http://NoExperienceNeeded.ca/viewjob?jobname=A67284F8EC47E</a>	
<b>Company</b>	Nana's Kitchen And Hot Sauces	
<b>Location</b>	Surrey, British Columbia	
<b>Date Posted</b>	From: 2022-11-28	To: 2023-05-27
<b>Job</b>	Type: Full-time	Category: Food Services
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