



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: 2024/05/03

Shift Manager [NOC 6311] (Store 1610-South Pembina, Winnipeg)

Job ID	35-8E-D8-1C-F5-E6	
Web Address	https://careers.indigenous.link/viewjob?jobname=35-8E-D8-1C-F5-E6	
Company	Hi Flyer Food (Canada) Inc. O/a KFC And KFC/Taco Bell	
Location	Winnipeg, Manitoba	
Date Posted	From: 2022-12-19	To: 2023-06-17
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$13.50 To \$15.50 / Hour (To Be Negotiated), 40 Hours Per Week	
Languages	English	

Description

Vacancy: 2

Health benefits: Health care plan, Dental plan, Vision care benefits

Long term benefits: Group insurance benefits, Life insurance.

Terms of Employment: Permanent, Full-Time, Day, Evening, Weekend, Night, Shift, On-call, Flexible hours.

Employment groups: Students, Visible minorities, Persons with disabilities, Indigenous people, Newcomers to Canada.

Employment location: 2079 Pembina Hwy, Winnipeg, MB R3T 2H1

SKILLS:

Security and Safety: Basic security clearance, Criminal Record Check

Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Tight deadlines, Combination of sitting, standing, walking,

Standing for extended periods, Bending, Crouching, kneeling

Work Site Environment: Hot

Ability to Supervise: 11-15 people.

Personal Suitability: Excellent written communication, Excellent oral communication, Team player, Client focus, Flexibility, Effective interpersonal skills.

Workers Supervised: Kitchen and food service helpers; Food service counter attendants and food preparers; Cook (general)

Intended job posting audience:

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

Experience

1 year to less than 2 years

Credentials

Safe Food Handling certificate.

Education Requirements

Secondary (high) school graduation certificate OR Equivalent Experience

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; Must have knowledge of the establishment's culinary genres; Supervise and check assembly of trays; Supervise and check delivery of food trolleys; Establish work schedules.

Work Environment

Food service establishment, fast food outlet or concession, Restaurant

Additional Skills

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

How to Apply

By Email: hfi.southpembina@gmail.com

Job Board Posting

Date Printed: 2024/05/03

Shift Manager [NOC 6311] (Store 1610-South Pembina, Winnipeg)

Job ID	NCW000749	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=NCW000749	
Company	Hi Flyer Food (Canada) Inc. O/a KFC And KFC/Taco Bell	
Location	Winnipeg, Manitoba	
Date Posted	From: 2022-12-19	To: 2023-06-17
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$13.50 To \$15.50 / Hour (To Be Negotiated), 40 Hours Per Week	
Languages	English	

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