



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: 2024/05/02

Restaurant Supervisor (NOC: 6311)

Job ID	43-7B-D3-B6-77-DD
Web Address	https://careers.indigenous.link/viewjob?jobname=43-7B-D3-B6-77-DD
Company	1007876 Alberta Ltd O/A Quality Inn And Suites
Location	Edmonton, Alberta
Date Posted	From: 2020-11-18 To: 2021-05-17
Job	Type: Full-time Category: Hospitality
Job Start Date	As soon as possible
Job Salary	\$17.00 / hour for 30 to 40 hours/week
Languages	English

Description

Vacancies:

1

Marketed to:

Youth, Veterans of the Canadian Armed Forces, Indigenous people, Newcomers to Canada, Apprentices

Terms of employment:

Morning, Day, Evening, Weekend, Flexible hours, Full Time, Permanent

Ability to Supervise

3-4 people

Work Conditions and Physical Capabilities

Fast-paced environment

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, Supervise and check assembly of trays, Supervise and check delivery of food trolleys, Establish work schedules

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

Excellent oral communication, Client focus, Team player, Effective interpersonal skills

Work Environment

Restaurant, Hotel, motel, resort

Additional Skills

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

Other

Job Location:

10520 100 Street

Westlock, AB T7P 2C6

How to Apply

By mail

10520 100 Street

Westlock, AB T7P 2C6

By email

westlockpositions@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/02

Restaurant Supervisor (NOC: 6311)

Job ID	3F5AD76D10AFB	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=3F5AD76D10AFB	
Company	1007876 Alberta Ltd O/A Quality Inn And Suites	
Location	Edmonton, Alberta	
Date Posted	From: 2020-11-18	To: 2021-05-17
Job	Type: Full-time	Category: Hospitality
Job Start Date	As soon as possible	
Job Salary	\$17.00 / hour for 30 to 40 hours/week	
Languages	English	

Description

Vacancies:

1

Marketed to:

Youth, Veterans of the Canadian Armed Forces, Indigenous people, Newcomers to Canada, Apprentices

Terms of employment:

Morning, Day, Evening, Weekend, Flexible hours, Full Time, Permanent

Ability to Supervise

3-4 people

Work Conditions and Physical Capabilities

Fast-paced environment

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, Supervise and check assembly of trays, Supervise and check delivery of food trolleys, Establish work schedules

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

Excellent oral communication, Client focus, Team player, Effective interpersonal skills

Work Environment

Restaurant, Hotel, motel, resort

Additional Skills

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

Other

Job Location:

10520 100 Street

Westlock, AB T7P 2C6

How to Apply

By mail

10520 100 Street

Westlock, AB T7P 2C6

By email

westlockpositions@gmail.com

Job Board Posting

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

Date Printed: 2024/05/02

Restaurant Supervisor (NOC: 6311)

Job ID	874798ACA2B45
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=874798ACA2B45
Company	1007876 Alberta Ltd O/A Quality Inn And Suites
Location	Edmonton, Alberta
Date Posted	From: 2020-11-18 To: 2021-05-17
Job	Type: Full-time Category: Hospitality
Job Start Date	As soon as possible
Job Salary	\$17.00 / hour for 30 to 40 hours/week
Languages	English

Description

Vacancies:

1

Marketed to:

Youth, Veterans of the Canadian Armed Forces, Indigenous people, Newcomers to Canada, Apprentices

Terms of employment:

Morning, Day, Evening, Weekend, Flexible hours, Full Time, Permanent

Ability to Supervise

3-4 people

Work Conditions and Physical Capabilities

Fast-paced environment

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, Supervise and check assembly of trays, Supervise and check delivery of food trolleys, Establish work schedules

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

Excellent oral communication, Client focus, Team player, Effective interpersonal skills

Work Environment

Restaurant, Hotel, motel, resort

Additional Skills

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

Other

Job Location:

10520 100 Street

Westlock, AB T7P 2C6

How to Apply

By mail

10520 100 Street

Westlock, AB T7P 2C6

By email

westlockpositions@gmail.com