



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

L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/06

Kitchen Supervisor

Job ID	44-01-0B-6A-76-5C	
Web Address	https://careers.indigenous.link/viewjob?jobname=44-01-0B-6A-76-5C	
Company	MMJ Bon Homme Holdings Inc O/a Ricky's All Day Grill	
Location	Okotoks, Alberta	
Date Posted	From: 2022-06-01	To: 2022-11-28
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18.50 hourly for 40 hours per week	
Languages	English	

Description

Terms of Employment: Permanent employment, Full time, Day, Evening, Weekend, Morning

Number of Positions: 1

Job Location: 747 - 201 Southridge Drive, Okotoks, AB T1S 2E1

Benefits: 40% discount on meal

Job requirements

Education: Secondary (high) school graduation certificate

Experience: 1 year

Specific Skills

Supervise and co-ordinate activities of staff who prepare and portion food; Prepare food order summaries for chef; Prepare and submit reports; Maintain records of stock, repairs, sales and wastage; Establish work schedules; Estimate and order ingredients and supplies; Ensure food service and quality control; Train staff in job duties, sanitation and safety procedures; Establish methods to meet work schedules

Work Setting: Restaurant

Workers Supervised: Kitchen and food service helpers; Cook (general)

Ability to Supervise: Staff in various areas of responsibility

Work Conditions and Physical Capabilities: Fast-paced environment; Work under pressure;

Physically demanding; Standing for extended periods; Tight deadlines; Effective interpersonal skills;

Flexibility; Team player; Client focus

How to Apply

By email: rgjp223@outlook.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/06

Kitchen Supervisor

Job ID	063714DE1AF4C	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=063714DE1AF4C	
Company	MMJ Bon Homme Holdings Inc O/a Ricky's All Day Grill	
Location	Okotoks, Alberta	
Date Posted	From: 2022-06-01	To: 2022-11-28
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18.50 hourly for 40 hours per week	
Languages	English	

Description

Terms of Employment: Permanent employment, Full time, Day, Evening, Weekend, Morning

Number of Positions: 1

Job Location: 747 - 201 Southridge Drive, Okotoks, AB T1S 2E1

Benefits: 40% discount on meal

Job requirements

Education: Secondary (high) school graduation certificate

Experience: 1 year

Specific Skills

Supervise and co-ordinate activities of staff who prepare and portion food; Prepare food order summaries for chef; Prepare and submit reports; Maintain records of stock, repairs, sales and wastage; Establish work schedules; Estimate and order ingredients and supplies; Ensure food service and quality control; Train staff in job duties, sanitation and safety procedures; Establish methods to meet work schedules

Work Setting: Restaurant

Workers Supervised: Kitchen and food service helpers; Cook (general)

Ability to Supervise: Staff in various areas of responsibility

Work Conditions and Physical Capabilities: Fast-paced environment; Work under pressure;

Physically demanding; Standing for extended periods; Tight deadlines; Effective interpersonal skills;

Flexibility; Team player; Client focus

How to Apply

By email: rgjp223@outlook.com