



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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Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/04/26

Food Service Supervisor

Job ID	5C-DB-67-30-05-7B	
Web Address	https://careers.indigenous.link/viewjob?jobname=5C-DB-67-30-05-7B	
Company	2058917 Alberta Ltd. O/a Freshii	
Location	Lloydminster, Alberta	
Date Posted	From: 2019-12-16	To: 2020-06-13
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$16.00 Per Hour	
Languages	English	

Description

Food Service Supervisor:

- Supervise and co-ordinate activities of staff who prepare and portion food;
- Maintain records of stock, repairs, sales and wastage;
- Establish work schedules;
- Estimate and order ingredients and supplies;
- Ensure food service and quality control
- Address customers' complaints or concerns;
- Train staff in job duties, sanitation and safety procedures;
- Establish methods to meet work schedules;
- Hire food service staff

Experience

1 year to less than 2 years

Credentials

Prefer to have food safety certificate if don't then not an issue. We will train and get you one.

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

- Effective interpersonal skills;
- Flexibility;
- Team player;
- Excellent oral communication;
- Customer focus

Weight Handling

Up to 30 lbs

Work Environment

Work setting: Fast food outlet

Work conditions: Fast-paced environment

Additional Skills

Ability to supervise 3-4 people

Other

Workers supervised: Food service counter attendants and food preparers.

How to Apply

By email to lloydminster1229@freshii.com

or

In person at 7701 44 St Unit 105, Lloydminster, AB T9V 0X9

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/04/26

Food Service Supervisor

Job ID	NCW000571	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=NCW000571	
Company	2058917 Alberta Ltd. O/a Freshii	
Location	Lloydminster, Alberta	
Date Posted	From: 2019-12-16	To: 2020-06-13
Job	Type: Full-time	Category: Food Services
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