



# 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: 2024/04/19

## Food Service Supervisor

<b>Job ID</b>	<b>60-5D-34-82-6B-89</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=60-5D-34-82-6B-89">https://careers.indigenous.link/viewjob?jobname=60-5D-34-82-6B-89</a>	
<b>Company</b>	Jack's Bar & Kitchen	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2019-10-11	To: 2020-04-08
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16.00/hour for 37.5 Hours / Week	
<b>Languages</b>	English	

### Description

Vacancies 1

Employment groups: Persons with disabilities, Indigenous people, Newcomers to Canada

Terms of employment Permanent, Full time

Employment conditions: Morning, Day, Evening, Weekend

Job requirements

Security and Safety

Criminal record check, Basic security clearance

Transportation/Travel Information

Own transportation

Work Conditions and Physical Capabilities

Fast-paced environment, Work under pressure, Standing for extended periods, Walking

Personal Suitability

Flexibility, Client focus, Team player

Additional Skills

Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures

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, Establish work schedules

Work Setting

Restaurant

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.

Job location

6709 Ellerslie Road SW

### Experience

7 months to less than 1 year

### Education Requirements

Secondary (high) school graduation certificate

### How to Apply

By email:

rajansidhu1988@gmail.com

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/04/19

## Food Service Supervisor

<b>Job ID</b>	<b>E23E4142E4F88</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=E23E4142E4F88">http://NewCanadianWorker.ca/viewjob?jobname=E23E4142E4F88</a>	
<b>Company</b>	Jack's Bar & Kitchen	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2019-10-11	To: 2020-04-08
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[rajansidhu1988@gmail.com](mailto:rajansidhu1988@gmail.com)

# Job Board Posting

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

Date Printed: 2024/04/19

## Food Service Supervisor

<b>Job ID</b>	<b>83A2A1E65E10A</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=83A2A1E65E10A">http://NoExperienceNeeded.ca/viewjob?jobname=83A2A1E65E10A</a>	
<b>Company</b>	Jack's Bar & Kitchen	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2019-10-11	To: 2020-04-08
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