

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

Date Printed: 2024/05/03



Food Service Supervisor

Job ID 69-B6-A4-EA-76-1E

Web Address

https://careers.indigenous.link/viewjob?jobname=69-B6-A4-EA-76-1E

Company India Garden Dining And Banquet Facilities

Location Edmonton, Alberta

Date Posted From: 2021-07-27 To: 2022-01-23

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$17.00/hour for 40 hours / week

Languages English

Description

Location: Edmonton, AB T6B 0A5

Vacancies: 3 vacancies

Terms of employment: Permanent employment, Full time

Employment conditions: Morning, Day, Evening, Weekend, Night

Ability to Supervise

5-10 people

Workers Supervised

Cook (general), Food and beverage servers, Kitchen and food service helpers

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

7 months to 1 year

Education Requirements

Secondary (high) school graduation certificate

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

How to Apply

By email

dhanjugrouphr2021@gmail.com

By mail

4820 76 Ave

Edmonton, AB T6B 0A5

Job Board Posting

Date Printed: 2024/05/03



Food Service Supervisor

Job ID CE86C56011304

Web Address http://NewCanadianWorker.ca/viewjob?jobname=CE86C56011304

Company India Garden Dining And Banquet Facilities

Location Edmonton, Alberta

Date Posted From: 2021-07-27 To: 2022-01-23

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

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5-10 people

Workers Supervised

Cook (general), Food and beverage servers, Kitchen and food service helpers

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

7 months to 1 year

Education Requirements

Secondary (high) school graduation certificate

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

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