



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: 2024/05/05

Food Service Supervisor

Job ID	82-BE-36-DF-23-30	
Web Address	https://careers.indigenous.link/viewjob?jobname=82-BE-36-DF-23-30	
Company	Maurya's Rest.Bar.Banquet	
Location	Kamloops, British Columbia	
Date Posted	From: 2020-11-25	To: 2021-05-24
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$15.00 / hour for 36 to 44 hours / week	
Languages	English	

Description

Location: 165 Victoria St., Kamloops, BC V2C 1Z4
Vacancies 2
Employment groups: Indigenous people
Terms of employment Permanent, Full time
Employment conditions: Overtime, Morning, Day, Evening, Shift, Weekend, Flexible hours
Job requirements
Education
Secondary (high) school graduation certificate
Experience
1 year to less than 2 years
Ability to Supervise
5-10 people
Work Conditions and Physical Capabilities
Fast-paced environment, Work under pressure, Tight deadlines, Combination of sitting, standing, walking, Physically demanding
Personal Suitability
Flexibility, Excellent oral communication, Client focus, Team player, Effective interpersonal skills
Additional Skills
Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, Hire food service staff, Prepare budget and cost estimates, Address customers' complaints or concerns
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, Prepare food order summaries for chef, Supervise and check assembly of trays, Establish work schedules
Work Setting
Restaurant
How to Apply
By email
mauryacuisinekamloops@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/05

Food Service Supervisor

Job ID	1DE313DAF45AA	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=1DE313DAF45AA	
Company	Maurya's Rest.Bar.Banquet	
Location	Kamloops, British Columbia	
Date Posted	From: 2020-11-25	To: 2021-05-24
Job	Type: Full-time	Category: Food Services
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Work Setting

Restaurant

How to Apply

By email

mauryacuisinekamloops@gmail.com

Job Board Posting

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

Date Printed: 2024/05/05

Food Service Supervisor

Job ID	8796C26156BFC
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=8796C26156BFC
Company	Maurya's Rest.Bar.Banquet
Location	Kamloops, British Columbia
Date Posted	From: 2020-11-25 To: 2021-05-24
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$15.00 / hour for 36 to 44 hours / week
Languages	English

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Restaurant

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By email

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