



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: 2024/05/01

Food Service Supervisor

Job ID	98-89-83-8C-48-E3	
Web Address	https://careers.indigenous.link/viewjob?jobname=98-89-83-8C-48-E3	
Company	2028564 Alberta Inc. O/a Buster's Pizza Donair & Pasta	
Location	Red Deer, Alberta	
Date Posted	From: 2019-12-11	To: 2020-06-08
Job	Type: Full-time	Category: Food Services
Job Salary	\$15.00 per hour, 40 hours per week	
Languages	English	

Description

Terms: Permanent, Full Time, Shift, Weekend, Day, & Evening Hours

Job Duties: Supervise food preparation and food service activities, Direct and coordinate the activities of food service workers in the kitchen and dining area, Handle menu requirements and prepare appropriate production sheets, Ensure that each employee follows food safety regulations and procedures, Handle shift schedules for food service workers and assign them tasks on a daily basis, Make sure that appropriate staff is available at all times in order to meet food service demands, Ensure that food items are stored in a safe place and any expired or near expiry items are dealt with according to company regulations, Make sure that adequate food supplies are always available, Take stock inventory of food supplies and order out of stock products, Check newly delivered products for quality and quantity, Interview, hire and train food service workers to perform in designated roles, Ensure that cash handling/till procedures are followed by front counter people at designated shifts, Ensure appropriate cleaning and maintenance of food preparation areas and equipment are performed by staff. Resolve customer complaints.

Job Location: Bay 400, 80 Donlevy Avenue, Red Deer, Alberta T4R2Y8

Experience

2-3 Years of experience required

Education Requirements

Completion of High School education required

How to Apply

By Mail or in Person:

Bay 400, 80 Donlevy Avenue, Red Deer, Alberta T4R2Y8

By Tel:

403-341-9933 (11:00am to 17:00)

By Email:

reddeer.busterspizza@gmail.com

Job Board Posting

Date Printed: 2024/05/01

Food Service Supervisor

Job ID	60CEE217ED0AC	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=60CEE217ED0AC	
Company	2028564 Alberta Inc. O/a Buster's Pizza Donair & Pasta	
Location	Red Deer, Alberta	
Date Posted	From: 2019-12-11	To: 2020-06-08
Job	Type: Full-time	Category: Food Services
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Job Board Posting

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

Date Printed: 2024/05/01

Food Service Supervisor

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Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=6A6DDDBF9B2FF	
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