

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.

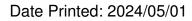
Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief 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**





### **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 costumer 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**

60CEE217ED0AC

Job ID Web Address Company Location Date Posted Job Job Salary Languages

http://NewCanadianWorker.ca/viewjob?jobname=60CEE217ED0AC 2028564 Alberta Inc. O/a Buster's Pizza Donair & Pasta Red Deer, Alberta From: 2019-12-11 To: 2020-06-08 Type: Full-time Category: Food Services \$15.00 per hour, 40 hours per week English

#### Description

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# **Job Board Posting**

Date Printed: 2024/05/01

## **Food Service Supervisor**

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