

# 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: 2024/05/04



#### **Food Service Supervisor**

Job ID 9E-6D-32-60-0C-2F Web Address https://careers.indigenous.link/viewjob?jobname=9E-6D-32-60-0C-2F Company Tacotime Location Cochrane, Alberta **Date Posted** From: 2021-09-16 To: 2022-03-15 Type: Full-time Category: Food Services Job Job Start Date As soon as possible Job Salary \$16.90 / hour 36 to 44 hours / week Languages English

#### Description

Location205 3 Ave suite 2 Cochrane, AB T4C 1Z3 Vacancies 2 Employment groups: Indigenous people Terms of employment Permanent employment Employment conditions: Overtime, Morning, Day, Evening, Shift, Weekend, Flexible hours Ability to Supervise: 5-10 people Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Tight deadlines, Standing for extended periods, Walking, Physically demanding Personal Suitability: Team player, Client focus, Effective interpersonal skills, Flexibility, Excellent oral communication Additional Skills: Establish methods to meet work schedules, Hire food service staff, 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, Must have knowledge of the establishment's culinary genres, Establish work schedules Experience 1 year to less than 2 years **Education Requirements** 

Secondary (high) school graduation certificate How to Apply By email tacotimejobs@gmail.com

## **Job Board Posting**

Date Printed: 2024/05/04



#### **Food Service Supervisor**

9F5B983042786 Job ID Web Address http://NewCanadianWorker.ca/viewjob?jobname=9F5B983042786 Company Tacotime Location Cochrane, Alberta **Date Posted** From: 2021-09-16 To: 2022-03-15 Job Type: Full-time Category: Food Services Job Start Date As soon as possible Job Salary \$16.90 / hour 36 to 44 hours / week Languages English

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### NoExperienceNeeded.ca

your place for a first step or a fresh start

#### **Food Service Supervisor**

4AACF4B99F10C Job ID Web Address http://NoExperienceNeeded.ca/viewjob?jobname=4AACF4B99F10C Company Tacotime Location Cochrane, Alberta **Date Posted** From: 2021-09-16 To: 2022-03-15 Job Type: Full-time Category: Food Services Job Start Date As soon as possible Job Salary \$16.90 / hour 36 to 44 hours / week Languages English

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