



# 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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# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/06

## Food Service Supervisor (NOC 6311)

**Job ID** A4-90-FA-67-9C-6F

**Web Address**

<https://careers.indigenous.link/viewjob?jobname=A4-90-FA-67-9C-6F>

**Company** 1662452 Alberta Ltd O/a Mr. Sub

**Location** Edmonton, Alberta

**Date Posted** From: 2019-02-10 To: 2019-08-09

**Job** Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

**Job Salary** \$16.00/ Hour For 37.50 Hours/Week

**Languages** English

### Description

Vacancies: 1

Employment Groups: Youth, Visible minorities, Indigenous peoples, Persons with disabilities, Newcomers to Canada

Terms of Employment: Permanent, Full time

Benefits: Medical benefit, Dental benefit

Employment Conditions: On call, Morning, Day, Evening, Shift, Weekend

#### Job Requirements

Education: Secondary (high) school graduation certificate or equivalent experience

Experience: 1 year to less than 2 years

Ability to Supervise: 5-10 people, working groups, Staff in various areas of responsibility

Security and Safety: Bondable, Criminal record check, Basic security clearance

Transportation/Travel Information: Own transportation, Public transportation is available

Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Tight deadlines, Combination of Sitting, Standing, walking, Standing for extended periods, Bending, crouching, kneeling, Walking, Physically demanding

Work Site Environment: Noisy Hot

Personal Suitability: Effective interpersonal skills, Team player, Excellent oral communication, Flexibility, client focus

Additional Skills: Established methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, Address customer's complaints or concerns

Specific Skills: Supervised and co-ordinate activities of staff who prepare and portion food; Estimate and other ingredients and supplies; Ensure food service and quality control; Maintain records of stock; Repairs, sales and wastage; Prepare and submit reports

Work Setting: Fast food outlet or concession, Food Service Establishment

Workers Supervised: Food service counter attendants and food prepares, Food and beverages servers, kitchen and food service helpers

**How to Apply**

By email:

mrsubteam@yahoo.ca

In person:

10927-170th Street Suite 101

Edmonton, Alberta Canada T5P 4V6

from 10:00 to 11:30 A.M.

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.

# Job Board Posting

Date Printed: 2024/05/06

## Food Service Supervisor (NOC 6311)

<b>Job ID</b>	<b>NCW000449</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=NCW000449">http://NewCanadianWorker.ca/viewjob?jobname=NCW000449</a>	
<b>Company</b>	1662452 Alberta Ltd O/a Mr. Sub	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2019-02-10	To: 2019-08-09
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16.00/ Hour For 37.50 Hours/Week	
<b>Languages</b>	English	

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