



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.Link's 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: 2024/05/02

Food Service Supervisor

Job ID	AE-4B-B4-EC-C8-A0	
Web Address	https://careers.indigenous.link/viewjob?jobname=AE-4B-B4-EC-C8-A0	
Company	Nicnano Holdings Ltd. O/A Pilot Sound Grill and Chill	
Location	Edmonton, Alberta	
Date Posted	From: 2022-01-27	To: 2022-04-16
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$17.00 per hour, 40 hours per week	
Languages	English	

Description

Job Duties: Supervise food preparation and food service activities, Direct and coordinate the activities of food service workers in the kitchen and dining area, 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 foodservice 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.

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

Job Location: 4939-167 Avenue NW Edmonton, AB, T5Y0S4

Experience

2-3 Years of experience required.

Education Requirements

Completion of High School Education required.

Other

Vacancies: 2

How to Apply

By Mail or in Person: 4939-167 Avenue NW Edmonton, AB, T5Y0S4

By Tel : 780-478-0548 (11:00am to 17:00)

By Email: pilotsounddq@hotmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/02

Food Service Supervisor

Job ID	A33373D0D40CE	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=A33373D0D40CE	
Company	Nicanano Holdings Ltd. O/A Pilot Sound Grill and Chill	
Location	Edmonton, Alberta	
Date Posted	From: 2022-01-27	To: 2022-04-16
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: 2024/05/02

Food Service Supervisor

Job ID	A27441C1734A9	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=A27441C1734A9	
Company	Nicnano Holdings Ltd. O/A Pilot Sound Grill and Chilll	
Location	Edmonton, Alberta	
Date Posted	From: 2022-01-27	To: 2022-04-16
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$17.00 per hour, 40 hours per week	
Languages	English	

Description

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