



# 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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Keewatin, ON P0X 1C0

# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/06

## Restaurant Supervisor

<b>Job ID</b>	<b>C3-E1-5E-4F-5A-66</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=C3-E1-5E-4F-5A-66">https://careers.indigenous.link/viewjob?jobname=C3-E1-5E-4F-5A-66</a>	
<b>Company</b>	Popeyes Louisiana Kitchen	
<b>Location</b>	Owen Sound, Ontario	
<b>Date Posted</b>	From: 2021-07-25	To: 2022-01-21
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$18.00/hr For 35 Hours Per Week	
<b>Languages</b>	English	

### Description

Workers Supervised

Food service counter attendants and food preparers; Cook (general)

Ability to Supervise

5-10 people

Personal Suitability

Effective interpersonal skills; Flexibility; Team player; Excellent oral communication; Client focus.

Work Conditions and Physical Capabilities

Fast-paced environment; Work under pressure; Physically demanding; Combination of sitting, standing, walking;

Standing for extended periods; Walking; Bending, crouching, kneeling; Tight deadlines

Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups: Newcomers to Canada, Youth

Security and Safety

Bondable; Criminal record check; Basic security clearance

### Experience

1 year to less than 2 years

### Credentials

Food Safety Certificate

Workplace Hazardous Materials Information System (WHMIS) certificate

### Education Requirements

Secondary (high) school graduation certificate

### Essential Skills

Supervise and co-ordinate activities of staff who prepare and portion food; Prepare and submit reports; Maintain records of stock, repairs, sales and wastage; Establish work schedules; Estimate and order ingredients and supplies; Ensure food service and quality control; Must have knowledge of the establishment's culinary genres.

### Work Environment

Restaurant; Food service establishment

### Additional Skills

Address customers' complaints or concerns; Train staff in job duties, sanitation and safety procedures; Establish methods to meet work schedules

### How to Apply

By email:

workpopeyes@gmail.com

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/06

## Restaurant Supervisor

<b>Job ID</b>	<b>86950F399D0C8</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=86950F399D0C8">http://NewCanadianWorker.ca/viewjob?jobname=86950F399D0C8</a>	
<b>Company</b>	Popeyes Louisiana Kitchen	
<b>Location</b>	Owen Sound, Ontario	
<b>Date Posted</b>	From: 2021-07-25	To: 2022-01-21
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[workpopeyes@gmail.com](mailto:workpopeyes@gmail.com)

# Job Board Posting

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

Date Printed: 2024/05/06

## Restaurant Supervisor

<b>Job ID</b>	<b>041AA64ED9812</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=041AA64ED9812">http://NoExperienceNeeded.ca/viewjob?jobname=041AA64ED9812</a>	
<b>Company</b>	Popeyes Louisiana Kitchen	
<b>Location</b>	Owen Sound, Ontario	
<b>Date Posted</b>	From: 2021-07-25	To: 2022-01-21
<b>Job</b>	Type: Full-time	Category: Food Services
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