



# 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



Careers.Indigenous.Link

Date Printed: 2024/04/27

## Food Service Supervisor

<b>Job ID</b>	<b>E3-49-36-DD-25-19</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=E3-49-36-DD-25-19">https://careers.indigenous.link/viewjob?jobname=E3-49-36-DD-25-19</a>	
<b>Company</b>	Booster Juice	
<b>Location</b>	Calgary, Alberta	
<b>Date Posted</b>	From: 2020-01-17	To: 2020-07-15
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15 to \$17 hourly for 30 to 40 hours per week	
<b>Languages</b>	English	

### Description

Terms of employment: Permanent, Full time  
Vacancies: 1

### Experience

1 year to less than 2 years

### Education Requirements

Secondary (high) school graduation certificate or equivalent experience

### Essential Skills

Supervise and co-ordinate activities of staff who prepare and portion food; Supervise and check assembly of trays; Supervise and check delivery of food trolleys; 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

### Additional Skills

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

### Other

Work Conditions and Physical Capabilities: Work under pressure; Standing for extended periods

Ability to Supervise:

1 to 2 people; 3-4 people

### How to Apply

By email:

[coventryboosterjuice@gmail.com](mailto:coventryboosterjuice@gmail.com)

By mail

#635 - 130 Country Village Rd NE

Calgary, AB T3K 6B8

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/04/27

## Food Service Supervisor

<b>Job ID</b>	<b>A660638EAFDAD</b>
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=A660638EAFDAD">http://NewCanadianWorker.ca/viewjob?jobname=A660638EAFDAD</a>
<b>Company</b>	Booster Juice
<b>Location</b>	Calgary, Alberta
<b>Date Posted</b>	From: 2020-01-17 To: 2020-07-15
<b>Job</b>	Type: Full-time Category: Food Services
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Calgary, AB T3K 6B8

# Job Board Posting

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

Date Printed: 2024/04/27

## Food Service Supervisor

<b>Job ID</b>	<b>88C88AE9FEB2A</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=88C88AE9FEB2A">http://NoExperienceNeeded.ca/viewjob?jobname=88C88AE9FEB2A</a>	
<b>Company</b>	Booster Juice	
<b>Location</b>	Calgary, Alberta	
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