



# 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: 2024/05/05

## Food Service Supervisor (NOC 6311)

<b>Job ID</b>	<b>EE-2D-1F-54-B7-DA</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=EE-2D-1F-54-B7-DA">https://careers.indigenous.link/viewjob?jobname=EE-2D-1F-54-B7-DA</a>	
<b>Company</b>	2103856 Alberta Ltd O/a Ricky's All Day Grill	
<b>Location</b>	St. Albert, Alberta	
<b>Date Posted</b>	From: 2021-09-15	To: 2022-03-14
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$17.00 / Hour For 32 Hours / Week	
<b>Languages</b>	English	

### Description

Vacancies: 2

Terms of employment: Permanent, Full time, Day, Weekend

Job requirements

Work Conditions and Physical Capabilities

Fast-paced environment

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

### Experience

1 year to less than 2 years

### Education Requirements

Secondary (high) school graduation certificate

### Additional Skills

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

### Other

Business and Job location: 140 St. Albert Trail suite 100 St. Albert, Alberta T8N 7C8

NB: Part timers are welcome and flexible hours are offered.

### How to Apply

By email

[stalbert@rickysr.com](mailto:stalbert@rickysr.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/05

## Food Service Supervisor (NOC 6311)

<b>Job ID</b>	1CCC62CD2281E
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=1CCC62CD2281E">http://NewCanadianWorker.ca/viewjob?jobname=1CCC62CD2281E</a>
<b>Company</b>	2103856 Alberta Ltd O/a Ricky's All Day Grill
<b>Location</b>	St. Albert, Alberta
<b>Date Posted</b>	From: 2021-09-15 To: 2022-03-14
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$17.00 / Hour For 32 Hours / Week
<b>Languages</b>	English

### Description

Vacancies: 2

Terms of employment: Permanent, Full time, Day, Weekend

Job requirements

Work Conditions and Physical Capabilities

Fast-paced environment

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

### Experience

1 year to less than 2 years

### Education Requirements

Secondary (high) school graduation certificate

### Additional Skills

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

### Other

Business and Job location: 140 St. Albert Trail suite 100 St. Albert, Alberta T8N 7C8

NB: Part timers are welcome and flexible hours are offered.

### How to Apply

By email

[stalbert@rickysr.com](mailto:stalbert@rickysr.com)

# Job Board Posting

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

Date Printed: 2024/05/05

## Food Service Supervisor (NOC 6311)

<b>Job ID</b>	<b>5F102FF7C3810</b>
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=5F102FF7C3810">http://NoExperienceNeeded.ca/viewjob?jobname=5F102FF7C3810</a>
<b>Company</b>	2103856 Alberta Ltd O/a Ricky's All Day Grill
<b>Location</b>	St. Albert, Alberta
<b>Date Posted</b>	From: 2021-09-15 To: 2022-03-14
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$17.00 / Hour For 32 Hours / Week
<b>Languages</b>	English

### Description

Vacancies: 2

Terms of employment: Permanent, Full time, Day, Weekend

Job requirements

Work Conditions and Physical Capabilities

Fast-paced environment

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

### Experience

1 year to less than 2 years

### Education Requirements

Secondary (high) school graduation certificate

### Additional Skills

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

### Other

Business and Job location: 140 St. Albert Trail suite 100 St. Albert, Alberta T8N 7C8

NB: Part timers are welcome and flexible hours are offered.

### How to Apply

By email

stalbert@rickysr.com