

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

Date Printed: 2024/05/03



Kitchen Supervisor

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

https://careers.indigenous.link/viewjob?jobname=FD-07-0B-C8-BA-72 1262473 Alberta Ltd. O/a Chilitos Calgary, Alberta From: 2022-02-09 To: 2022-08-08 Type: Full-time Category: Food Services As soon as possible \$19.00 hr for 40.00 Hours per week - Speak Fluent English; 2nd Language Is An Asset.

Description

Major Job duties include:

- Supervise, coordinate and schedule the activities of staff who prepare, portion and serve food

FD-07-0B-C8-BA-72

- Estimate and order ingredients and supplies required for meal preparation
- Establish methods to meet work schedules
- Maintain records of stock, repairs, sales and wastage
- Train staff in job duties, and sanitation and safety procedures
- Supervise and check delivery of food trolleys
- Ensure that food and service meet quality control standards

Terms of Employment: Permanent, Full Time, Shift, Weekend, Day, Evening Work location at:

Chilitos Taberna Mexicana at 1309 17 Avenue SW, Calgary, AB, T2T 0C4

Chilitos Taqueria at 510 77 Avenue SE, Calgary, AB, T2H 1C3

Job qualifications:

- Team player positive, reliable and motivated
- Strong organizational skills and effective oral skills
- Able to supervise 5-10 people

newcomers, and Aboriginal peoples are welcome to join to our team

Experience

- Food Service and restaurant management related college diploma or equivalent restaurant related experience is required,

- Previous supervisor experience is an asset, experience in both kitchen and customer service is highly preferred
- Knowledge of Mexican cuisine is highly preferred

Education Requirements

- Secondary (high) school graduation certificate is required,

- Food Service and restaurant management related college diploma or equivalent restaurant related experience is required,

Work Environment

- Be physically capable of performing the required duties and work on flexible hours by shift

Other

- Security and safety: Basic security clearance is required

How to Apply

By Mail: 1309 17 Avenue SW, Calgary, AB T2T 0C4 By Email: info@chilitos.ca