



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: 2024/05/03

Kitchen Supervisor

Job ID B5-33-2A-88-1B-BF

Web Address

<https://careers.indigenous.link/viewjob?jobname=B5-33-2A-88-1B-BF>

Company 950174 Alberta Ltd. O/a Remedy Cafe

Location Edmonton, Alberta

Date Posted From: 2022-01-28 To: 2022-07-27

Job Type: Full-time Category: Food Services

Job Salary \$18.50 per hour

Languages English

Description

950174 Alberta Ltd. o/a Remedy Cafe, Edmonton, Alberta requires 1 Kitchen Supervisor on a Full-time basis for 40 hours per week. Wages: \$18.50 per hour plus Medical Benefits. Education: No Education required. Experience: 1-2 years of experience is required. A few of Job duties include: Supervise and coordinate 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, Supervise and check assembly of trays, Supervise and check delivery of food trolleys, Establish work schedules, Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, Address customers' complaints or concerns etc. Work setting: Restaurant We encourage underrepresented groups to apply (Youth, Newcomers, Aboriginal peoples, Disabled etc.)

How to Apply

Please mail your resume to: 1707 Towne Centre Blvd., Edmonton, AB, T6R 3N9 or Please email your resume to: chai@remedycafe.ca

Job Board Posting

Date Printed: 2024/05/03

Kitchen Supervisor

Job ID	53E10B649A879	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=53E10B649A879	
Company	950174 Alberta Ltd. O/a Remedy Cafe	
Location	Edmonton, Alberta	
Date Posted	From: 2022-01-28	To: 2022-07-27
Job	Type: Full-time	Category: Food Services
Job Salary	\$18.50 per hour	
Languages	English	

Description

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Job Board Posting

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

Date Printed: 2024/05/03

Kitchen Supervisor

Job ID	BAD694DAC0CCB	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=BAD694DAC0CCB	
Company	950174 Alberta Ltd. O/a Remedy Cafe	
Location	Edmonton, Alberta	
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