



Competitive Edge Media Group

in partnership with Indigenous Link



Since 1999, Competitive Edge Media Group Inc. has been dedicated to designing various tools to communicate with underrepresented groups across Canada. Since then, our recruiting strategy has been very successful at helping both employers and job seekers find employment in Canada.

As part of our company's ongoing commitment in providing quality employment services to Canadian job seekers, we introduced three job boards and related services that are fully-focused on helping 'newcomers' to Canada, 'youth' and refugees/asylum seekers.

- NewCanadianWorker.ca (New to work-force, new Canadians & immigrants)
- NoExperienceneeded.ca (Students & entry-level job-seekers)
- APathForAll.com (Refugees & asylum seekers)

Through our strategic partnership with Indigenous Link's Diversity Recruitment Program, Careers.Indigenous.Link offers the hottest job listings for Canada's largest corporations and government departments. Indigenous Job Seekers can find thousands of Indigenous-specific jobs in just about every industry, city, province and postal code. The team behind Indigenous Link is dedicated to connecting Indigenous Peoples of Canada with great jobs.

Competitive Edge Media Group Inc. will continue to add services and enhance functionality ensuring a more effective employer and job-seeker experience.

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: 2024/05/18

Food Service Supervisor (NOC 6311)

Job ID	E9-6A-F9-BB-9A-81	
Web Address	https://careers.indigenous.link/viewjob?jobname=E9-6A-F9-BB-9A-81	
Company	Tri kaya Nivesh Inc O/a Ricki's All Day Grill	
Location	Edmonton, Alberta	
Date Posted	From: 2024-04-23	To: 2024-10-20
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$17.00 / Hour For 35 Hours / Week	
Languages	English	

Description

Vacancies: 2

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

Job requirements

Work Conditions and Physical Capabilities

Fast-paced environment

Personal Suitability

Flexibility

Tasks

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

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Other

Business and Job location: 10004, 21 Ave NW suite NW Edmonton, AB T6N 0A1

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

How to Apply

By email

rickisalldaygrill@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/18

Food Service Supervisor (NOC 6311)

Job ID	5F7E64ACCB A08	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=5F7E64ACCB A08	
Company	Tri kaya Nivesh Inc O/a Ricki's All Day Grill	
Location	Edmonton, Alberta	
Date Posted	From: 2024-04-23	To: 2024-10-20
Job	Type: Full-time	Category: Food Services
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Job Board Posting

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

Date Printed: 2024/05/18

Food Service Supervisor (NOC 6311)

Job ID	3608C39AE2A00	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=3608C39AE2A00	
Company	Tri kaya Nivesh Inc O/a Ricki's All Day Grill	
Location	Edmonton, Alberta	
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