



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: 2024/05/17

Food Service Supervisor (NOC 62020)

Job ID	5F-2F-FA-B3-4C-8C	
Web Address	https://careers.indigenous.link/viewjob?jobname=5F-2F-FA-B3-4C-8C	
Company	2293256 Alberta Ltd. O/a Saffron Indian Bistro	
Location	Banff, Alberta	
Date Posted	From: 2024-04-18	To: 2024-10-15
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18.00 / Hour For 32 Hours / Week	
Languages	English	

Description

Vacancies: 1

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

Job requirements

Work Conditions and Physical Capabilities

Fast-paced environment

Tasks

Establish methods to meet work schedules

Supervise and co-ordinate activities of staff who prepare and portion food

Train staff in job duties, sanitation and safety procedures

Estimate ingredient and supplies required for meal preparation

Ensure that food and service meet quality control standards

Address customers' complaints or concerns

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

Other

Business and Job location: 205 Wolf St Banff, AB T1L 1C2

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

How to Apply

By email

Job Board Posting

Date Printed: 2024/05/17

Food Service Supervisor (NOC 62020)

Job ID	732A7FE73BD95	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=732A7FE73BD95	
Company	2293256 Alberta Ltd. O/a Saffron Indian Bistro	
Location	Banff, Alberta	
Date Posted	From: 2024-04-18	To: 2024-10-15
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18.00 / Hour For 32 Hours / Week	
Languages	English	

Description

Vacancies: 1

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

Job requirements

Work Conditions and Physical Capabilities

Fast-paced environment

Tasks

Establish methods to meet work schedules

Supervise and co-ordinate activities of staff who prepare and portion food

Train staff in job duties, sanitation and safety procedures

Estimate ingredient and supplies required for meal preparation

Ensure that food and service meet quality control standards

Address customers' complaints or concerns

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

Other

Business and Job location: 205 Wolf St Banff, AB T1L 1C2

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

How to Apply

By email

jobs.saffron@yahoo.com

Job Board Posting

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

Date Printed: 2024/05/17

Food Service Supervisor (NOC 62020)

Job ID	6DA8DF448C032	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=6DA8DF448C032	
Company	2293256 Alberta Ltd. O/a Saffron Indian Bistro	
Location	Banff, Alberta	
Date Posted	From: 2024-04-18	To: 2024-10-15
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18.00 / Hour For 32 Hours / Week	
Languages	English	

Description

Vacancies: 1

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

Job requirements

Work Conditions and Physical Capabilities

Fast-paced environment

Tasks

Establish methods to meet work schedules

Supervise and co-ordinate activities of staff who prepare and portion food

Train staff in job duties, sanitation and safety procedures

Estimate ingredient and supplies required for meal preparation

Ensure that food and service meet quality control standards

Address customers' complaints or concerns

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

Other

Business and Job location: 205 Wolf St Banff, AB T1L 1C2

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

How to Apply

By email

jobs.saffron@yahoo.com

