



# 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: 2024/05/10

## Food Service Supervisor (NOC 62020)

<b>Job ID</b>	<b>97-F6-D1-57-3F-95</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=97-F6-D1-57-3F-95">https://careers.indigenous.link/viewjob?jobname=97-F6-D1-57-3F-95</a>	
<b>Company</b>	2375296 Alberta Ltd O/a The Big Squish	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2023-11-06	To: 2024-05-04
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$18.65 Per Hour, 35 Hours Per Week	
<b>Languages</b>	English	

### Description

Terms of Employment: Permanent, Full-Time, Day, Early, Morning Evening, Weekend.

Employment groups: Visible minorities, Persons with disabilities, Indigenous people, Newcomers to Canada.

Employment location: #153 82nd Ave NW Edmonton, AB T6C 0Y6

Skills:

Security and Safety: Criminal Record Check

Transportation/travel information: Public transportation is available

Work Conditions and Physical Capabilities: Fast-paced environment, Combination of sitting, standing, walking, Standing for extended periods.

Ability to Supervise: 5-10 people.

Personal Suitability: Efficient interpersonal skills, Team player, Client focus, Flexibility.

Intended job posting audience:

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

### Experience

1 year to less than 7 months

### Education Requirements

Secondary (high) school graduation certificate OR Equivalent Experience

### Essential Skills

Estimate and order ingredients and supplies; Ensure food service and quality control; Maintain records of stock, repairs, sales and wastage; Prepare and submit reports; Must have knowledge of the establishment's culinary genres; Establish work schedules.

### Work Environment

Food service establishment, fast food outlet or concession.

### Additional Skills

Establish methods to meet schedules, Train staff in job duties, sanitation and safety procedures, Address customers' complaints or concerns.

### How to Apply

By Email: [thebigsquishlemonade@gmail.com](mailto:thebigsquishlemonade@gmail.com)

# Job Board Posting



**NewCanadianWorker**  
A Fresh Start for New Arrivals

Date Printed: 2024/05/10

## Food Service Supervisor (NOC 62020)

<b>Job ID</b>	<b>E1791200D00B1</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=E1791200D00B1">http://NewCanadianWorker.ca/viewjob?jobname=E1791200D00B1</a>	
<b>Company</b>	2375296 Alberta Ltd O/a The Big Squish	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2023-11-06	To: 2024-05-04
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$18.65 Per Hour, 35 Hours Per Week	
<b>Languages</b>	English	

### Description

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Employment groups: Visible minorities, Persons with disabilities, Indigenous people, Newcomers to Canada.  
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Skills:  
Security and Safety: Criminal Record Check  
Transportation/travel information: Public transportation is available  
Work Conditions and Physical Capabilities: Fast-paced environment, Combination of sitting, standing, walking, Standing for extended periods.  
Ability to Supervise: 5-10 people.  
Personal Suitability: Efficient interpersonal skills, Team player, Client focus, Flexibility.  
Intended job posting audience:  
Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

### Experience

1 year to less than 7 months

### Education Requirements

Secondary (high) school graduation certificate OR Equivalent Experience

### Essential Skills

Estimate and order ingredients and supplies; Ensure food service and quality control; Maintain records of stock, repairs, sales and wastage; Prepare and submit reports; Must have knowledge of the establishment's culinary genres; Establish work schedules.

### Work Environment

Food service establishment, fast food outlet or concession.

### Additional Skills

Establish methods to meet schedules, Train staff in job duties, sanitation and safety procedures, Address customers' complaints or concerns.

### How to Apply

By Email: [thebigsquishlemonade@gmail.com](mailto:thebigsquishlemonade@gmail.com)