



# 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: 2024/05/05

## Food Service Supervisor

<b>Job ID</b>	<b>36-25-67-74-48-DF</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=36-25-67-74-48-DF">https://careers.indigenous.link/viewjob?jobname=36-25-67-74-48-DF</a>	
<b>Company</b>	2070329 Alberta Ltd. O/a Little Caesars - Bonnyville	
<b>Location</b>	Bonnyville, Alberta	
<b>Date Posted</b>	From: 2019-10-22	To: 2020-04-19
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16.00 Hourly for 35 To 40 Hours Per Week	
<b>Languages</b>	English	

### Description

Job Duties: - Supervise and co-ordinate activities of staff who prepare and portion food; Maintain records of stock, repairs, sales and wastage; Establish work schedules; Estimate and order ingredients and supplies; Ensure food service and quality control - Address customers' complaints or concerns; Train staff in job duties, sanitation and safety procedures; Establish methods to meet work schedules; Hire food service staff

### Experience

1 year to less than 2 years

### Credentials

Prefer to have food safety certificate if don't then not an issue. We will train and get you one.

### Education Requirements

Secondary (high) school graduation certificate

### Weight Handling

Up to 27 lbs

### Work Environment

Fast-paced environment; Work under pressure; Physically demanding; Tight deadlines

### How to Apply

By email: [lcbonnyville@outlook.com](mailto:lcbonnyville@outlook.com) In person: Little Caesars - Bonnyville 5401 - 43 Street, Unit #104 Bonnyville, AB T9N 0B2 Between 01:30 PM and 03:30 PM

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/05

## Food Service Supervisor

<b>Job ID</b>	<b>NCW000520</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=NCW000520">http://NewCanadianWorker.ca/viewjob?jobname=NCW000520</a>	
<b>Company</b>	2070329 Alberta Ltd. O/a Little Caesars - Bonnyville	
<b>Location</b>	Bonnyville, Alberta	
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