

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

Date Printed: 2024/05/08

Education Requirements



Food Service Supervisor NOC 6311

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages	22-AC-B7-56-DD-91 https://careers.indigenous.link/viewjo 1726722 Alberta Ltd O/a Smoky Lak Smoky Lake, Alberta From: 2020-01-09 Type: Full-time As soon as possible \$16.00/hr for 30-40 hrs/week English	-		
	h, Veterans of the Canadian Armed Fo comers to Canada, Seniors, Apprentice			
Terms of employment				
Permanent, Full time Employment conditions:				
On call, Early morning, Morning, Day, Evening, Weekend, Flexible hours				
Ability to Supervise:				
3-4 people, 5-10 people				
Security and Safety:				
Criminal record check				
Transportation/Travel Information:				
Own vehicle				
Work Conditions and Physical Capabilities				
Fast-paced environment, Work under pressure, Standing for extended periods				
Personal Suitability				
Flexibility, Excellent oral communication, Effective interpersonal skills Additional Skills				
Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, Hire food service				
staff, Prepare budget and cost estimates, Address customers' complaints or concerns				
Specific Skills				
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, Prepare food order summaries for chef, Establish work schedules				
Work Setting				
Cafeteria				
Workers Supervised				
Food service counter attendants and food preparers				
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 Education Requirements				

Completed Secondary Education Other Job location 5504-44 Avenue How to Apply By email: marissa@smokylakeinn.com By mail: 5504-44 Avenue Smoky Lake, AB T0A 3C0

Job Board Posting

Date Printed: 2024/05/08



Food Service Supervisor NOC 6311

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages	NCW000564 http://NewCanadianWorker.ca/viewjo 1726722 Alberta Ltd O/a Smoky Lak Smoky Lake, Alberta From: 2020-01-09 Type: Full-time As soon as possible \$16.00/hr for 30-40 hrs/week English	-		
	h, Veterans of the Canadian Armed Fo comers to Canada, Seniors, Apprentice			
Permanent, Full time Employment conditions: On call, Early morning, Morning, Day Ability to Supervise: 3-4 people, 5-10 people	/, Evening, Weekend, Flexible hours			
Security and Safety: Criminal record check Transportation/Travel Information: Own vehicle Work Conditions and Physical Capa				
Fast-paced environment, Work under pressure, Standing for extended periods Personal Suitability Flexibility, Excellent oral communication, Effective interpersonal skills Additional Skills				
Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, Hire food service staff, Prepare budget and cost estimates, Address customers' complaints or concerns Specific Skills Supervise and co-ordinate activities of staff who prepare and portion food, Estimate and order ingredients and supplies,				
Ensure food service and quality cont		sales and wastage, Prepare and submit		
Workers Supervised Food service counter attendants and Intended job posting audience Anyone who can legally work in Can employer will not consider your job a	ada can apply for this job. If you are no	ot currently authorized to work in Canada, the		
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