

# LABOUR MARKET NEWS

Government of Alberta ■

CALGARY AND AREA



Alberta's WorldSkills 2009 team (L-R): Devon DeBoer, Steven Dingwall, Daniel Reid, Daniel Green, Tiffany Vandermey, Craig Spady and Brad Chyz. (Matthew Chadder was also on the team but couldn't attend the ceremony.)

## ALBERTA

**THE FLAGS HAVE** been packed away. The over-sized tents are in storage. But for the competitors at WorldSkills 2009, memories will linger. During four days of competition in early September tradespeople from dozens of countries (including eight Albertans) tested their skills against each other.

"The competition was fierce," says Shawna Bourke, director of communications with Skills Alberta. "The Alberta team was going up against the world, and they put in their best after many months of hard work and preparation." No medals came home for Alberta—this time around—but the event and the participants have helped change how Albertans see the trades.

"Students were waiting an hour in line to try and talk with a plumber building a fountain," says Bourke. "WorldSkills helped build an interest in the trades and help youth see the potential." And some of that enthusiasm may find its way back home.

"When children and students come home and say 'I really want to get into cabinetmaking,' parents and teachers have a better insight into the high level of talent and skill it takes to excel in those careers," says Bourke.

For competitors such as Daniel Green (see page 2), Devon DeBoer (see page 3), and Daniel Reid (see page 4) WorldSkills was an inspiring event that honed their skills. After four days of intense competition they were tired, satisfied and looking forward to their careers in the trades.

CONTINUED ON NEXT PAGE

### In this issue

This publication has been prepared by Alberta Employment and Immigration with the support of the Government of Canada. Find us online at [employment.alberta.ca/calgary](http://employment.alberta.ca/calgary).

**PAGES 1-4**  
A look back at  
WorldSkills 2009

**PAGES 5-8**  
Front end  
careers in restaurants

**PAGES 9-10**  
Working in...  
food services behind the  
scenes

**PAGE 11**  
Links & Resources/  
New to Calgary?

**NEXT ISSUE:**  
Entry-level jobs in  
manufacturing

# Car painting Daniel Green



## What did you learn from WorldSkills 2009?



It was a big experience for me. Each job I try to do the best I can, and I learned a few little tricks to make them even better. The things I learned during the lead-up to the competition and during the competition are things I can take on to my career forever.

## How do you think you did?

I made a few little mistakes. The pressure had a lot to do with that. But overall, it went pretty well.

## Are you a better journeyman after WorldSkills?

Yes, I think so. I have lot more appreciation for quality. I care for things a little more. I want to make the next job better than the last, and I learned a few things that can help.

## Where do you plan to go from here?

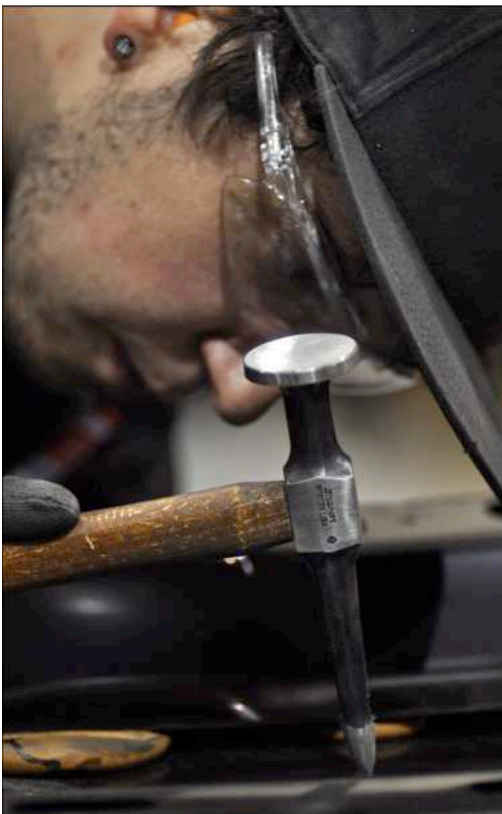
I will probably stay at my current job for a while. But maybe eventually I will have my own shop.

## What advice do you have for people thinking about the trades?

Work hard. Listen to the people who have experience because they know what they're doing.



## Autobody repair Devon DeBoer



### **What did you learn from WorldSkills?**

I learned a lot just being there. It was a sight to see, even for everyone, not just the competitors like me. I've never been to WorldSkills and it was really big. Once I saw how huge it was, and how much preparation it required—that was a shocking thing for me.

### **How do you think you did?**

When you are in a competition like that there's a lot of pressure and a time limit. I made a few small mistakes I wouldn't have made in the real world. But I feel really good about what I did. I didn't care too much about what place I got so long as I was there.

### **Are you a better journeyman after WorldSkills?**

I have much more respect for other trades because I got to see what all the other guys are doing and it keeps things in perspective. Even when you're just working on a car, there are all these people supporting you, and that's neat.

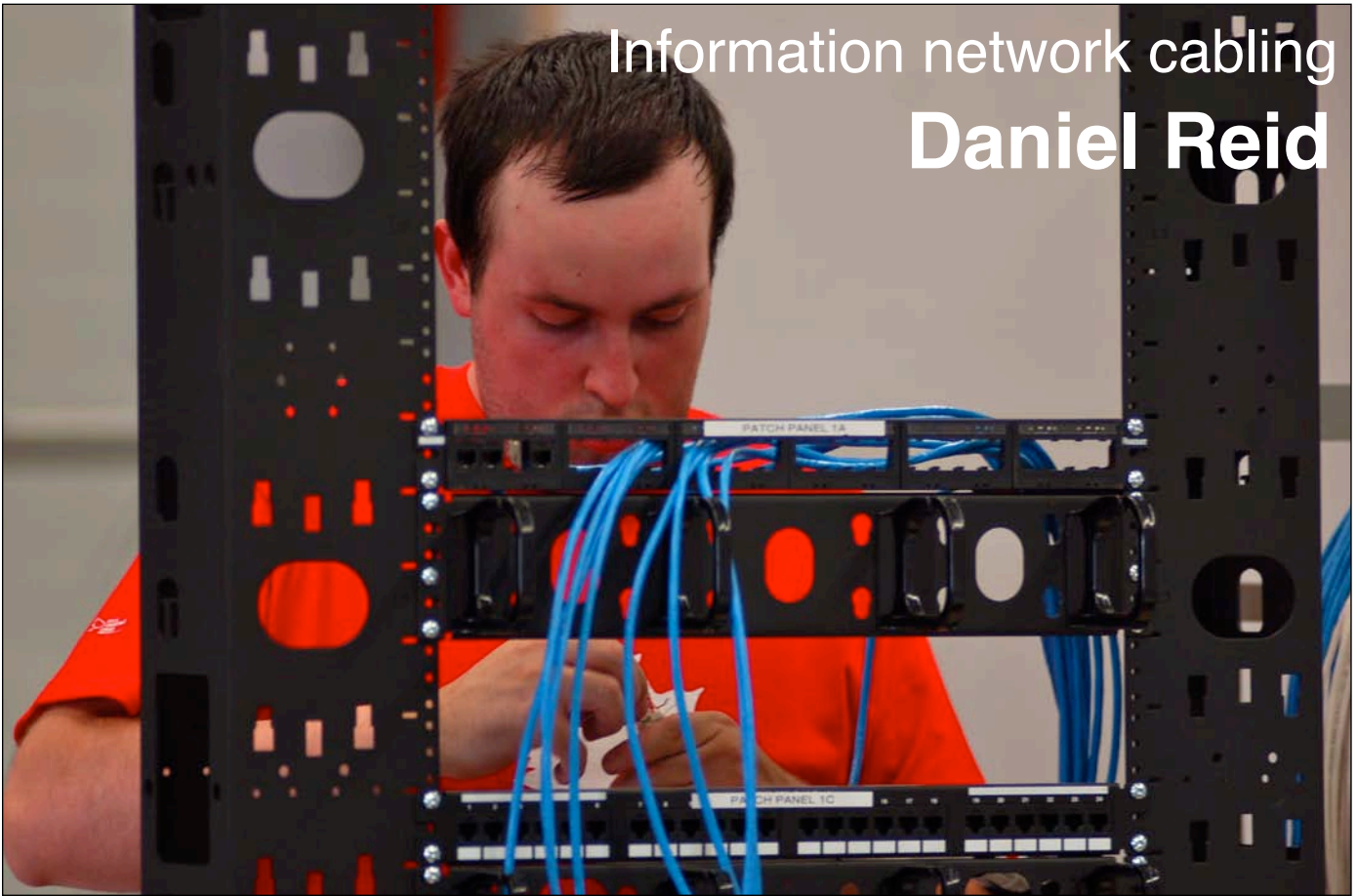
### **Where do you plan to go from here?**

I'll probably just work at my regular job right now. Later on in life I hope to open my own shop and do custom jobs.

### **What advice do you have for people thinking about the trades?**

If you really like the work stay with it. You can get a job that pays more, but in the long term I think the trades offers a more interesting career. In the end you will have more fun with your job.

# Information network cabling Daniel Reid



## **What did you learn from WorldSkills?**

That's hard to say. The competition, not a lot ... but during all the training leading up to it I learned a lot.

## **How do you think you did?**

I did pretty well for the amount of experience I have. My competitors have been out of high school since they were 16 and working in the field up until now. And I just graduated a few months ago.

## **Are you a better journeyman after WorldSkills?**

The competition shows you exactly how good you do your work. That helps out in any job you do.

## **Where do you plan to go from here?**

I really haven't figured that part out yet. I wouldn't mind training the next guy. After the experience with Worldskills I know how things work. It would probably not be a good idea to let that experience go to waste.

## **Where do you plan to go from here?**

I am hoping to go to London for the WorldSkills there. But that's two years down the road and you never know what's going to happen between now and then. I am hoping to get involved with another competitor as his trainer, or something like that.

## **What advice do you have for people thinking about the trades?**

Take it for all it's worth. It's a good opportunity. Trades are in big demand right now, telecomm trades especially. Everyone needs their Internet and phones. It has slowed down but it's always needed.

# Hosting a dream

## Working as a host in a restaurant

**A BIG CITY**—that’s what Montana Falasca was looking for when she decided to leave behind Moose Jaw Saskatchewan and move to Calgary. “I wanted to pursue a modelling career,” says Falasca.

But dreams take more than a change of address. They take work. And hosting (NOC 6641) at Julio’s Barrio Restaurant was exactly the job Falasca needed.

“I don’t have a lot of experience and hosting is an entry-level job,” says Falasca. The pay also helps. “I get really good tips.” But most importantly, being a host leaves room for Falasca to pursue her modelling career. “It’s flexible. If I want a day off I can trade shifts, and a lot of the hours are in the evening.”

The host is an entry-level position, and often one of the easier jobs to get in a restaurant. But the host is an important part of the team and in many ways sets the tone for the whole restaurant.

She is the first person a customer sees when they walk into Julio’s Barrio, and often the last. She controls the flow of the restaurant, keeping the seating evenly spread out across tables, and making sure no single server has too much to do. Falasca also takes reservations over the phone, and helps with little tasks that could easily bog down servers. “When things are really busy I can help out by cleaning off a table,” says Falasca. “It takes the pressure off the servers.”

Because employers will hire hosts with very little experience and the work is flexible, the job has a special appeal for students in school. Many hosts work in restaurants to help finance their way through a degree or diploma. But Falasca says this entry-level job does take skill.

“You have to be organized,” says Falasca. “You have to be able think on your feet. When it’s really busy, there’s a lot going on at one time.”

The job is a challenge, but Falasca enjoys the work. “I’ve always wanted to work in a restaurant. I like meeting new people. Everyone is always having fun—even if I get into modelling, I don’t plan on leaving.”

The next step for Falasca in the restaurant business is to become a server. “I really enjoy hosting and I can learn the business here,” says Falasca. “I still need to learn more about the menu, and with more experience, I would like to become a server.”

Falasca doesn’t know where her job as a host will lead, but right know it fits perfectly with her goals. She’s enjoying the work and with a little more experience, a better paying job as a server is on the horizon.



## Tips on pay and budgeting

Hosts, servers and bartenders get paid by the hour. Many earn less than \$10 an hour when they start, and even experienced servers can be earning minimum wage after years in the industry. But the hourly wage is only part of the pay.

Tips are a major source of money for nearly everyone working at the front end of a restaurant. In most cases, servers receive most of the tips and pass a portion on to other members of the team. And it can be substantial amount of money for everyone involved.

On a good day, most of a server’s pay comes from tips, explains server Sarah Heinz (see page 6). “I make minimum wage, and in addition my tips are about 10 to 15 per cent of my sales. On a busy day, it’s great. If it’s a slow lunch, I don’t make much.” Most restaurants don’t offer benefits on top of wages but larger chains may.

Because the income from tips is far from predictable, workers in this industry have to learn to live with great paydays, and poor ones. Budgeting is an extremely valuable skill in this industry.



*Having a passion for food can lead to the unexpected, says Sarah Heinz. “If a patron tries bone marrow for the first time that’s great. The fun part is making people excited about new things.”*

## Service... with passion

### Servers in the restaurant business

**SARAH HEINZ** LIGHTS up when the talk turns to wine, cheese and food. “We’re passionate about the food we put out... I love finding out about local food from farmers.”

Heinz’s interest in food is passed on directly to her customers as part of her job working as a server (NOC 6453) at Farm, a Calgary restaurant. “I really enjoy sharing information and getting people excited about good food.”

Heinz works about 20 hours a week as a server and has been in the industry 12 years. “I started as a host when I was 16. That was a real help, and my first restaurant job gave me great training. I saw how important everyone’s position is and how it all works together.”

University courses now take a lot of Heinz’s time, but she finds serving not only pays a few bills, it is also a bit of a break. “It’s a stress relief. It’s just a different experience from sitting at a screen or at a desk—it’s a good way to manage your time.” Still, there are challenges for Heinz.

“It can be a hard job,” says Heinz. “I have a level of service I expect when I go to a restaurant, and I try to meet those standards.”

But providing top notch service can be difficult in this demanding job. As a server you work on your feet. And it can get busy very quickly. Each day, the pace picks up during rushes at breakfast, lunch and dinner. Handling the pressure takes organization and a good attitude, but many workers in restaurants thrive on the challenge. “There is definitely an adrenalin rush.”

As for Heinz, she plans to stick with a job that combines good pay with her passion for great food. “I work here because I love working here.”

## Finding work in restaurants

If you want to find a job as a server, or host, there are plenty available—even in this challenging economy. But the best way to job hunt isn’t by opening the classified section. It’s by calling a friend.

Most restaurants don’t bother placing ads. They ask their staff. Usually, someone knows a friend who’s looking to work, and the vacancy is filled. Of course, if your friends and family do not know you’re looking for work, you will miss the opportunity—so tell them (For more on networking see the May edition of the Calgary Labour Market News at [employment.alberta.ca/calgary-lmn](http://employment.alberta.ca/calgary-lmn)).

In a social business like this, dropping off resumés at restaurants also works. Just don’t do it during a rush, and make sure you come in looking presentable. That’s how Heinz got her job, and it’s been a success.

**What is a NOC?**  
National Occupation Classification (NOC) codes describe the occupations of Canadians. To find out more about NOC codes, see the January 2008 Labour Market News. To search the NOC codes mentioned in this bulletin, visit **Human Resources and Social Development Canada** or the **Alberta Learning Information Service** site.

# Tending the bar

**THE HEART OF** a bar is the bartender (NOC 6452), says Sonch Wideman at Robbie Stewarts. “They are almost a flagship of the business. Servers can stay for a year or two, but a bartender can be at one place for eight years or more.”

The job of a bartender seems fairly simple—pour drinks. “Nearly everyone knows the drinks or what the beers are,” says Wideman. “But the hard part is working in the industry. You have to learn how a place works, and how to work with people.”

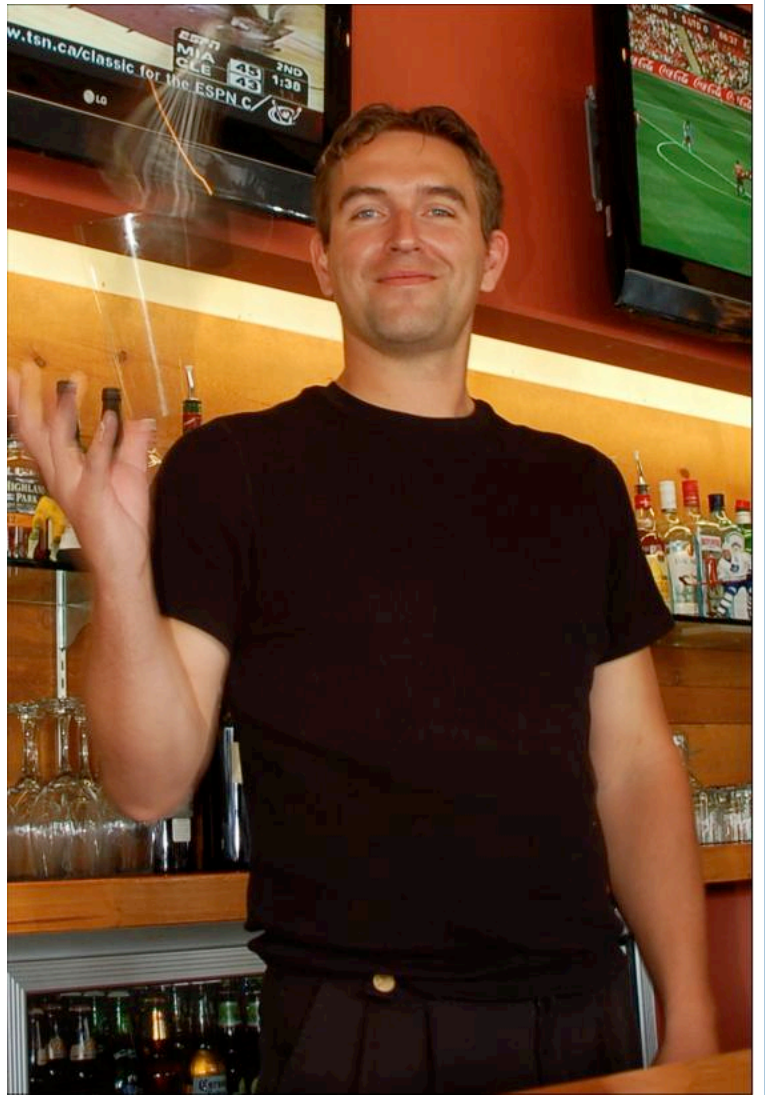
For Wideman, building his resumé and experience started at 16. “When the mining shut down in our town, my parents opened a restaurant. My job was to come in, do dishes, do prep, and generally help out. When I moved to Calgary I got a job at Ranchman’s. It was great. I got on as a bouncer—what they called a door host position.”

Working for a larger place like Ranchman’s was a perfect fit for Wideman. When an opportunity came to learn from a bartender, Wideman took it. When a shift opened up for a ‘bar back’—helping the bartender—he jumped at it. And when a bartender couldn’t make it to work one night, Wideman was there to step into the job. “You have to take the initiative to learn from others in this industry,” he says.

Working your way up is simply part of the business, explains Wideman. “If you work at the right bar, depending on how hard you work, you can be a bartender within six months. You may get the unpopular shift on the patio with stupid hours, but it’s a start.”

Most jobs in the restaurant business demand odd hours from workers, and bartending is no exception. “That’s probably the worst part of the job,” says Wideman. “If you want a family you have to look for a job with day time hours. In this business they can be hard to find.”

In spite of difficult hours, Wideman plans to keep bartending. “You meet new people every day from all over the world,” says Wideman. “I love that part of it. It’s all about service. If you don’t believe in good service, you will not like bartending.”



*Being a bartender is far more than pouring fancy drinks, says Sonch Wideman. “It’s really about service.”*

## New rules on New Year’s

As of January 1, 2010, all hosts, servers and bartenders working with alcohol must complete a ProServe Liquor Staff Training course. The course costs \$25 and is designed to ensure workers can spot a patron who has had too much to drink, and then do the right thing. It takes about an hour to complete and certification lasts for five years. For more information visit [proserve.aglc.ca](http://proserve.aglc.ca).

## Education, training and certification for bartenders

There are courses available for bartenders, but Wideman says nothing replaces work experience. “You should know the industry—how it works, the hours, and the pressure.” Plus there are opportunities to learn at work. “If you are in the kitchen and wanted to bartend, a willing bartender can help you learn.” If you are interested in training, check in the Yellow Pages under Bartender & Host Services. SAIT also offers a three-week mixology course through its Continuing Education program ([sait.ca](http://sait.ca)). If you are already a bartender you may want to look at becoming certified through emerit ([emerit.ca](http://emerit.ca)). After 600 hours of work, a bartender can apply for this national certification involving a written exam and an on-the-job evaluation.



# Top of the food chain

## Restaurant manager

PAPERWORK IS NOT Kevin Endl's favourite part of the job. "I set aside a full day just for doing payroll and filling out forms," says Endl. "It can be a long day." But as a restaurant manager at Julio's Barrio, it has to be done. Luckily, Endl likes everything else about his work.

"I love the atmosphere," says Endl. "Friday and Saturday it's a party—everybody's having fun. At night the staff go out together. It's a great place."

Endl rose to the manager's position fairly quickly. He is not yet 30, and has worked in restaurants for about seven years. "I've been all over the map in this industry. I started as a part-time line cook while I was going to school and then became a server. Then started supervising up front and moved back to the kitchen," says Endl. "Part of it was being in the right place at the right time, but I'm a hard worker, and hard work pays off in this industry."

One big plus about Endl's new job as manager is the pay. "It's not that much more—the tips aren't as much. But your base salary is higher. When it's raining and no one comes, I still get paid. The downside is I have to be here. There's no choice."

Right now, the manager's job is working well for Endl. But he is still looking for more from the industry. "I'm working closely with one of the owners and learning everything I can," says Endl. "When I'm ready the next step could be opening my own restaurant. But right now, I love this job. I want to stay in the industry."

### How's the pay?

Pay as a restaurant manager depends very much on the restaurant. "It can be completely different for a large, high-end restaurant than it will be for a smaller location, or a different clientele," says Endl. "But in a restaurant like this it's a good living."

According to the [2007 Alberta Wage and Salary Survey](#), restaurant managers earned an average salary of \$33,100 a year.

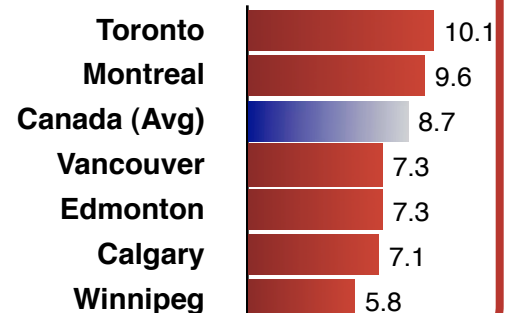
### ✓ How is Calgary's employment?

Every month AEI releases the latest stats on the labour force. Here is the latest update from August 2009.

In nearly every major city in Canada unemployment edged up in August. In Calgary the rate went from July's 6.9 per cent to 7.1 per cent in August.

Alberta's unemployment rate also rose to 7.4 per cent from July's 7.2 per cent.

#### Unemployment Rates Major cities and Canada, August 2009





# Working in...

## Food services: behind the scenes



WHEN YOU THINK of jobs in food services, you most likely think of kitchen staff or servers first. But there is a whole other side to the food services industry. Behind the scenes people work to deliver food and other products to places like restaurants, delis and grocery stores.

Truck drivers, sales people and warehouse personnel are just some of the occupations involved in delivering these products in Calgary, and there are still jobs available, even in the current economic downturn.

### Employment

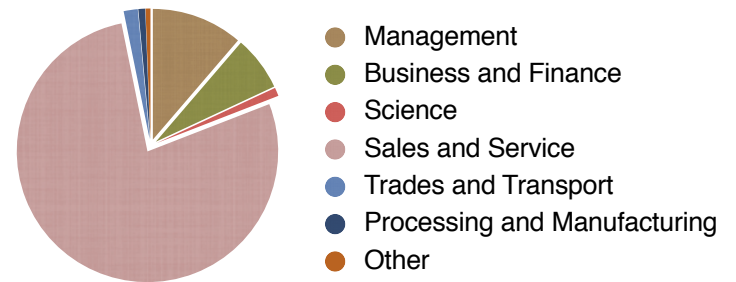
Wholesale distribution of food, beverage and tobacco is quite a large employer in Calgary. In fact, over 50,000 people were employed in this industry in the city in 2006. Most of these occupations were involved in the processing and manufacturing of these products (15,200) as well as trades and transport (11,830).

And then there are occupations involved in food and beverage stores. While the retail industry is quite a bit smaller than the wholesale industry, it still employs a fairly high number of people (17,245), the majority of whom are employed in the sales and service occupations.

Occupations in food, beverage and tobacco wholesale distribution, Calgary, 2006



Occupations in food and beverage stores, Calgary, 2006



Source: Statistics Canada 2006 Census

## Resources for job hunters

Organization	Services	Contact
Alberta Food Processors Association	Non-profit organization representing the food and beverage industry in Alberta. Offers information on food safety, training and development, and workplace health and safety. Also has a business directory.	<a href="http://afpa.com">afpa.com</a>
Food & Consumer Products of Canada	National industry association in Canada representing the food and consumer products industry. Its website includes industry information, events and a job board.	<a href="http://fcPMC.com">fcPMC.com</a>
Canadian Council of Grocery Distributors	Not-for-profit organization for the Canadian foodservice distribution industry. Its website includes information on the Canadian industry.	<a href="http://ccgd.ca">ccgd.ca</a>
Canadian Restaurant and Foodservices Association	Canadian business association representing restaurants, bars, cafeterias and more. Its website includes local industry news and a job board.	<a href="http://crfa.ca">crfa.ca</a>
Canadian Federation of Independent Grocers	Non-profit trade association representing independent, franchised and specialty grocers in Canada. Website includes industry information and membership listing.	<a href="http://cfig.ca">cfig.ca</a>

## Working in... Food services: retail and wholesale trade

As the charts on the previous page show, there are various occupations involved in the distribution of food and beverages, some of which are listed below.

**Warehouse workers** (NOC 1471) are responsible for warehouse activities such as shipping and receiving and planning and managing the flow of goods into, within and from warehouses. This is an entry-level position requiring little experience and education, but it is also physically demanding, as these workers are expected to be on their feet all day long and be able to lift and move items that weigh up to or over 20 kg. For more information on this occupation, see the July 2009 issue of [Calgary Labour Market News](#).

**Retail shelf stockers** (NOC 6622) unpack and price merchandise and stock shelves and displays in places like grocery stores. This is also an entry-level position that requires little experience or education, as training is provided on the job. Hours of work may vary in this job, and may include midnight shifts. This is also a physical job where workers are on their feet and lifting heavy boxes.

**Sales representatives** (NOC 6411) working in food services sell various products to places like restaurants and grocery stores and often negotiate product exposure with retail managers (e.g., shelf position or advertising). The minimum education required for this position is a high school diploma and/or experience in the industry. These sales positions include working long or irregular hours and people who choose to enter this field should enjoy communicating with clients on a regular basis.

**Truck drivers** (NOC 7411) working in this industry pick up food and products from warehouses and deliver them to restaurants and grocery stores. In Calgary their routes are mainly in the city and drivers have regular working hours. Along with driving trucks, people in these positions also do some sales of products to their clients. These drivers must be at least 18 years old, and have a minimum of a Class 5 driver's licence. However, in some instances they also require a Class 1 licence and airbrake certification. For more information on this occupation, see the July 2009 issue of [Calgary Labour Market News](#).

### Where to find jobs

Many of these jobs can be found in the Calgary Herald and Calgary Sun classified sections. Online job boards such as [Monster.ca](#) and the Job Bank ([jobbank.gc.ca](#)) are also a great start.

Job seekers can also check out job boards listed on some association websites such as Food & Consumer Products of Canada and the Canadian Restaurant and Foodservices Association (see links on previous page).

Another place to look for opportunities is on company websites.

Some Calgary area food services companies include DirectPlus Food Group Ltd. ([directplusfoodgroup.com](#)), Bridgebrand Foodservices Ltd. ([bridgebrand.ca](#)), Safeway ([safeway.ca](#)), Co-op ([calgarycoop.com](#)), PepsiCo ([pepsi.ca](#)) and Coca-Cola ([cocacola.ca](#)).

### Best sources of job ads by Industry

Not all sources are the same! Here's a quick guide to the best sources for newspaper and online ads for the job you want.

	Calgary Herald Working	Calgary Herald Classifieds	Calgary Sun Classifieds	Workopolis	Monster	Job Bank	Post Secondary job boards
Accommodation & Food Services		✓	✓			✓	
Administration & Support			✓	✓		✓	
Arts and Recreation		✓				✓	✓
Construction		✓	✓			✓	
Education	✓	✓		✓		✓	✓
Finance and Insurance	✓	✓		✓			
Health Care	✓	✓	✓	✓			
Information (IT) and Culture			✓	✓	✓		
Manufacturing		✓	✓	✓	✓	✓	
Mining, Oil and Gas	✓			✓	✓		✓
Other Services		✓	✓			✓	✓
Professional Services	✓			✓	✓		✓
Real Estate	✓	✓					
Retail Trade		✓	✓		✓	✓	
Transportation & Warehousing		✓	✓		✓	✓	
Wholesale Trade			✓			✓	

## Need more info? Visit a Calgary LMIC!

Labour Market Information Centres (LMICs) can provide you with information to help you make career, learning and work decisions. LMICs have books, magazines, newspapers, software and videos about all kinds of employment-related topics.



### Calgary Locations

**Downtown** 5th Floor, Century Park Place, 855 - 8 Avenue SW  
Phone: 403-297-6344

**South** 100 Fisher Park II, 6712 Fisher Street SE  
Phone: 403-297-4024

**East** Radisson Centre, 525-28 Street SE Phone: 403-297-1907;  
1520 Marlborough Mall, 515 Marlborough Way NE Phone:  
403-297-7570.

**North** One Executive Place, 1816 Crowchild Tr NW Phone:  
403-297-3951

**South/Central** Third floor, 10th & 10th, 1021-10 Ave SW  
Phone: 403-297-2094

For further contact information and office hours:  
[employment.alberta.ca/calgary](http://employment.alberta.ca/calgary)

## Finding work in Calgary

### Job search and career websites

[alis.alberta.ca](http://alis.alberta.ca) (Alberta Learning Information Service)

[jobbank.gc.ca](http://jobbank.gc.ca) (Job listings)

[workopolis.ca](http://workopolis.ca) (Job listings)

[monster.ca](http://monster.ca) (Job listings)

[nextsteps.org](http://nextsteps.org) (Job resources for youth)

[albertajobs.com](http://albertajobs.com) (Job listings)

[hgcareers.com](http://hgcareers.com) (Job listings)

[healthjobs.ab.ca](http://healthjobs.ab.ca) (Health care job listings)

[wowjobs.ca](http://wowjobs.ca) (Job listings)

### Job search and career information by phone

Alberta Career Information Hotline: 1-800-661-3753

Fax: 780-422-0372 TDD: 780-422-5283

### Sources of Labour Market Information

These websites offer a wealth of labour market information on Alberta and specific communities:

[Alberta Employment and Immigration's Calgary Region site \(employment.alberta.ca/calgary\)](http://employment.alberta.ca/calgary) offers labour market information, employer connections, career and employment workshops, a training and career services directory and more.

[Alberta Employment and Immigration Labour Market Information \(employment.alberta.ca/lmi\)](http://employment.alberta.ca/lmi) page has a wide range of information on the province's labour situation.

[alis.alberta.ca](http://alis.alberta.ca) (Alberta Learning Information Service)

[albertacanada.com](http://albertacanada.com) (Business and economic information)

[calgaryeconomicdevelopment.com](http://calgaryeconomicdevelopment.com)

(Calgary Economic Development)

## Where to find us

This publication and other labour market information products can be found at  
[employment.alberta.ca/calgary](http://employment.alberta.ca/calgary)

We welcome your feedback! Send comments or suggestions to [EI.Webmaster@gov.ab.ca](mailto:EI.Webmaster@gov.ab.ca).

## New to Calgary?

A new website, [calgarypedia.com](http://calgarypedia.com), is driven by people who work and live in Calgary. Here, you will find **information** on housing, living, working and playing in Calgary.

Calgary Economic Development (CED) is a great source of potential **employment**, with a comprehensive list of employers organized by industry. For more information, call CED at 403-221-7831 or click on the Calgary Business Directory at [calgaryeconomicdevelopment.com](http://calgaryeconomicdevelopment.com).

The City of Calgary's website provides a wealth of **information**, such as the history of the city, traffic reports and cameras, bylaw issues, parks and recreation and events going on year round. For more information call 403-268-CITY or visit [calgary.ca](http://calgary.ca). For **transit** route information call 403-262-1000 or visit [calgarytransit.com](http://calgarytransit.com).

There are more than 25 hospitals, medical clinics, home care, outpatient clinics and long-term care centres in and around Calgary. Visit Alberta Health Services at [albertahealthservices.ca](http://albertahealthservices.ca), or call 403-943-1111. You can also contact Health Link at 403-943-5465, or online at [healthlinkalberta.ca](http://healthlinkalberta.ca).

Calgary has a thriving **cultural** scene. Visit [calgaryplus.ca](http://calgaryplus.ca), [ffwdweekly.com](http://ffwdweekly.com) or [discovercalgary.com](http://discovercalgary.com).

The [Calgary Real Estate Board](http://calgaryrealestateboard.com) and the [Canada Mortgage and Housing Corporation](http://canadamortgageandhousingcorporation.com) are excellent sources for **housing market** information in Calgary, including valuable information for homebuyers, homeowners, renovators and renters. Calgary's current rental vacancy rate is 4.3 per cent. In June 2009 the average monthly rental price for a two-bedroom apartment was \$1,106. For rentals in Calgary, visit

[albertarent.com](http://albertarent.com), [calgary.kijiji.ca](http://calgary.kijiji.ca), [lowcostrent.org](http://lowcostrent.org), [craigslist.ca](http://craigslist.ca), [places4rent.ca](http://places4rent.ca), or the [Calgary Housing Company](http://calgaryhousingcompany.com).

The 2007 Alberta Wage and Salary Survey covers more than 400 occupations and provides information on **wages and salaries** for full-time and part-time employees in Alberta by occupation, geographic area and industry group. To find out more information about your career, visit [alis.alberta.ca](http://alis.alberta.ca).