



# 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

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Keewatin, ON P0X 1C0

# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/20

## Bakery Supervisor - Retail

<b>Job ID</b>	25-E8-46-41-7E-8E	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=25-E8-46-41-7E-8E">https://careers.indigenous.link/viewjob?jobname=25-E8-46-41-7E-8E</a>	
<b>Company</b>	Bakerrae	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2024-04-14	To: 2024-10-11
<b>Job</b>	Type: Full-time	Category: Retail
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$28.50/hr, 35-40 hours a week	
<b>Languages</b>	English	

### Description

Vacancies: 1

Terms of Employment:

Full-time and permanent position

Must be available to work days, evenings, nights and weekends

Part-time work is also available

Location:

149 Main Street

Toronto, ON M4E 2V9

Experience

1 year to less than 2 years

Education:

High school

Your duties and responsibilities will include the following but are not limited to:

Prepare dough for pies, bread, rolls, and sweet goods; batter for muffins, cookies, cakes, icings, and frostings according to recipes or special customer orders.

Bake mixed dough and batters.

Train staff in the preparation, cooking and handling of food.

Frost and decorate cakes and baked goods.

Draw up production schedules.

Supervise baking personal

Ensure that the quality of products meets established standards.

Inspect kitchen and food service areas.

Operate machinery.

Requisition or order materials, equipment and supplies.

Oversee sales and merchandising of baked goods.

### How to Apply

In-person/mail:

149 Main Street

Toronto, ON M4E 2V9

By Email:

[bakerraeinc@gmail.com](mailto:bakerraeinc@gmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/20

## Bakery Supervisor - Retail

<b>Job ID</b>	<b>4447E2661E45B</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=4447E2661E45B">http://NewCanadianWorker.ca/viewjob?jobname=4447E2661E45B</a>	
<b>Company</b>	Bakerrae	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2024-04-14	To: 2024-10-11
<b>Job</b>	Type: Full-time	Category: Retail
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# Job Board Posting

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

Date Printed: 2024/07/20

## Bakery Supervisor - Retail

<b>Job ID</b>	<b>E5134DE37D448</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=E5134DE37D448">http://NoExperienceNeeded.ca/viewjob?jobname=E5134DE37D448</a>	
<b>Company</b>	Bakerrae	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2024-04-14	To: 2024-10-11
<b>Job</b>	Type: Full-time	Category: Retail
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