



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

L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/20

Food Service Supervisor

Job ID	34-95-B6-CE-F7-C8	
Web Address	https://careers.indigenous.link/viewjob?jobname=34-95-B6-CE-F7-C8	
Company	King Station Limited Partnership	
Location	Concord, Ontario	
Date Posted	From: 2024-06-06	To: 2024-12-03
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$20.75 Hourly / 40 Hours Per Week	
Languages	English	

Description

10- 3120 Rutherford Road, Concord, ON, L4K 0B2

Permanent employment; Full time; Day, Evening, Morning

1 vacancy

Benefits: Dental, Health care plan

Tasks

Requisition food and kitchen supplies

Supervise and co-ordinate activities of staff who prepare and portion food

Train staff in job duties, sanitation and safety procedures

Ensure that food and service meet quality control standards

Address customers' complaints or concerns

Maintain records of stock, repairs, sales and wastage

Prepare food order summaries for chef

Establish work schedules

Supervision:

11-15 people

Personal suitability

Client focus

Efficient interpersonal skills

Team player

Dependability

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Attention to detail

Experience

1 year to less than 2 years

Education Requirements

No degree, certificate or diploma

Work Environment

Retirement home

Other

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees

Only apply to this job if:

You are a Canadian citizen, a permanent or a temporary resident of Canada.

You have a valid Canadian work permit.

If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

How to Apply

Apply by email

info@sorrentoretirement.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/20

Food Service Supervisor

Job ID	1F25F80FB187B	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=1F25F80FB187B	
Company	King Station Limited Partnership	
Location	Concord, Ontario	
Date Posted	From: 2024-06-06	To: 2024-12-03
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
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Job Board Posting

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

Date Printed: 2024/07/20

Food Service Supervisor

Job ID	A95D389E370DA	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=A95D389E370DA	
Company	King Station Limited Partnership	
Location	Concord, Ontario	
Date Posted	From: 2024-06-06	To: 2024-12-03
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
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