



# 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

<b>Job ID</b>	<b>42-F9-EF-42-01-43</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=42-F9-EF-42-01-43">https://careers.indigenous.link/viewjob?jobname=42-F9-EF-42-01-43</a>	
<b>Company</b>	Maurya East Indian Roti	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2024-06-04	To: 2024-12-01
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Salary</b>	\$18.00 per hour for 40 hours per week	
<b>Languages</b>	English	

### Description

Maurya East Indian Roti 150 East Liberty Street Toronto ON urgently require & 1 Food Service Supervisor to supervise the day-to-day operations of the restaurant.

Job Type: Permanent full-time position.

Must be available to work in shifts & on weekends.

Overtime: 1.5 times the wage after 44 hours per week.

### Experience

1-2 years

### Education Requirements

College program in restaurant/hospitality management.

### Essential Skills

- Schedule, supervise and coordinate the activities of the restaurant¼
- Establish methods to meet work schedules¼
- Resolve customer issues and conflicts among staff.
- Supervise staff duties which include delegation & scheduling.
- Train staff in job sanitation and safety procedures¼
- Maintain an inventory of supplies and notify the Manager when supplies are low¼
- Ensure that all kitchen gadgets and equipment are in safe and working condition and take care of repair and maintenance of equipment¼
- Ensure that food service meets quality control standards¼
- Ensure that strict hygiene standards are followed in the kitchen.
- Maintain a safe and clean restaurant in compliance with restaurant food safety regulations.

### Work Environment

Restaurant

### Additional Skills

Must be hardworking, organized, dedicated and capable of working in a fast paced environment.

### How to Apply

Interested candidates may email resumes to [mauryaeastindianrotijobs@gmail.com](mailto:mauryaeastindianrotijobs@gmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/20

## Food Service Supervisor

<b>Job ID</b>	<b>BC444B90FF1C0</b>
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=BC444B90FF1C0">http://NewCanadianWorker.ca/viewjob?jobname=BC444B90FF1C0</a>
<b>Company</b>	Maurya East Indian Roti
<b>Location</b>	Toronto, Ontario
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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

<b>Job ID</b>	<b>2B3DDBA75E76A</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=2B3DDBA75E76A">http://NoExperienceNeeded.ca/viewjob?jobname=2B3DDBA75E76A</a>	
<b>Company</b>	Maurya East Indian Roti	
<b>Location</b>	Toronto, Ontario	
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# Job Board Posting



**APathForAll.com**  
Refugees & Asylum Seekers...

Date Printed: 2024/07/20

## Food Service Supervisor

<b>Job ID</b>	<b>ECED40DEF2</b>
<b>Web Address</b>	<a href="https://apathforall.com/viewjob?jobname=ECED40DEF2">https://apathforall.com/viewjob?jobname=ECED40DEF2</a>
<b>Company</b>	Maurya East Indian Roti
<b>Location</b>	Toronto, Ontario
<b>Date Posted</b>	From: 2024-06-04 To: 2024-12-01
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