



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: 2024/07/22

Bakery Supervisor

| | |
|-----------------------|---|
| Job ID | 43-30-91-E3-64-E8 |
| Web Address | https://careers.indigenous.link/viewjob?jobname=43-30-91-E3-64-E8 |
| Company | Crust Bakery |
| Location | Victoria, British Columbia |
| Date Posted | From: 2024-05-09 To: 2024-11-05 |
| Job | Type: Full-time Category: Food Services |
| Job Start Date | As soon as possible |
| Job Salary | \$20.00 Hourly / 30 To 40 Hours Per Week (Permanent, Full-time Employment) |
| Languages | English |

Description

Location: 730 Fort Street, Victoria, BC, V8W 1H2

Number of Vacancies: 1 vacancy

Tasks

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

Prepare pastry for special occasions, such as weddings and birthdays

Requisition or order materials, equipment and supplies

Bake mixed dough and batters

Train staff in preparation, cooking and handling of food

Prepare special orders

Supervise baking personnel and kitchen staff

Frost and decorate cakes and baked goods

Draw up production schedules

Train staff

Ensure that the quality of products meets established standards

Schedule staff

Inspect kitchen and food service areas

Operate machinery

Hire and dismiss staff

Organize and maintain inventory

Oversee sales and merchandising of baked goods

Prepare dishes for customers with food allergies or intolerances

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

How to Apply

By email to: crust-bakery@outlook.com

Include this reference number in your application: KM2024

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/22

Bakery Supervisor

| | | |
|-----------------------|---|-------------------------|
| Job ID | 13F190C650336 | |
| Web Address | http://NewCanadianWorker.ca/viewjob?jobname=13F190C650336 | |
| Company | Crust Bakery | |
| Location | Victoria, British Columbia | |
| Date Posted | From: 2024-05-09 | To: 2024-11-05 |
| Job | Type: Full-time | Category: Food Services |
| Job Start Date | As soon as possible | |
| Job Salary | \$20.00 Hourly / 30 To 40 Hours Per Week (Permanent, Full-time Employment) | |
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Education Requirements

Secondary (high) school graduation certificate

How to Apply

By email to: crust-bakery@outlook.com

Include this reference number in your application: KM2024

Job Board Posting

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

Date Printed: 2024/07/22

Bakery Supervisor

| | |
|-----------------------|---|
| Job ID | C41A2BB0EA5BA |
| Web Address | http://NoExperienceNeeded.ca/viewjob?jobname=C41A2BB0EA5BA |
| Company | Crust Bakery |
| Location | Victoria, British Columbia |
| Date Posted | From: 2024-05-09 To: 2024-11-05 |
| Job | Type: Full-time Category: Food Services |
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