

# 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

Date Printed: 2024/07/18



### **Food Service Supervisor**

Job ID 6B-80-FF-AC-84-FA

Web Address https://careers.indigenous.link/viewjob?jobname=6B-80-FF-AC-84-FA

CompanyThe Chopped LeafLocationBurlington, Ontario

**Date Posted** From: 2024-07-09 To: 2025-01-05

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

**Job Salary** \$18.00 hourly / 40 hours per Week

**Languages** English

#### **Description**

Location-2535, A-2 Appleby Line

Burlington, ON, L7L 0B6

Terms of employment-Permanent employment-Full time

Day, Evening, Morning, Shift, Weekend

vacancies1 Overview Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Work setting

Food service establishment

Restaurant Responsibilities

Tasks

Establish methods to meet work schedules

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

Estimate ingredient and supplies required for meal preparation

Hire food service staff

Ensure that food and service meet quality control standards

Prepare budget and cost estimates

Address customers' complaints or concerns

Maintain records of stock, repairs, sales and wastage

Prepare and submit reports Establish work schedules

Supervision 5-10 people

Additional information

Work conditions and physical capabilities

Work under pressure

Combination of sitting, standing, walking

Standing for extended periods

Support for newcomers and refugeesSupports for visible minorities

Who can apply to this job

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**

By email-

Date Printed: 2024/07/18



### **Food Service Supervisor**

Job ID 22BCC9DEE46C2

Web Address http://NewCanadianWorker.ca/viewjob?jobname=22BCC9DEE46C2

CompanyThe Chopped LeafLocationBurlington, Ontario

**Date Posted** From: 2024-07-09 To: 2025-01-05

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

**Job Salary** \$18.00 hourly / 40 hours per Week

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

### **Food Service Supervisor**

Job ID 1A44B624CB3F6

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=1A44B624CB3F6

CompanyThe Chopped LeafLocationBurlington, Ontario

**Date Posted** From: 2024-07-09 To: 2025-01-05

Job Type: Full-time Category: Food Services

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### **Food Service Supervisor**

Job ID B2B6B04AE0

Web Address https://apathforall.com/viewjob?jobname=B2B6B04AE0

CompanyThe Chopped LeafLocationBurlington, Ontario

**Date Posted** From: 2024-07-09 To: 2025-01-05

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

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