



# 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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# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/22

## Food Service Supervisor

<b>Job ID</b>	<b>F7-CE-1F-F8-D6-1A</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=F7-CE-1F-F8-D6-1A">https://careers.indigenous.link/viewjob?jobname=F7-CE-1F-F8-D6-1A</a>	
<b>Company</b>	Royal Paan	
<b>Location</b>	Brampton, Ontario	
<b>Date Posted</b>	From: 2024-05-10	To: 2024-11-06
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Salary</b>	\$19 per hour, 40 hours per week	
<b>Languages</b>	English	

### Description

Royal Paan is looking for a full-time permanent Food Service Supervisor.

Job Type: Full Time/Permanent

Positions Available: 1

Primary Responsibilities:

- Supervise and co-ordinate activities of staff who prepare and portion food.
- Estimate and order ingredients and supplies.
- Ensure cleanliness, accuracy, maintenance, food quality and service during shift.
- Overall supervision of the restaurant operation including the staff members and servers.
- Make schedules of food servers.
- Ensure quality and quantity of food served or delivered for catering orders.
- Resolve problems to the satisfaction of involved parties.
- Maintain records of stock, repairs, sales and wastage.
- Ensure health and safety regulations are followed.
- Ensuring that checklists, requisitions and proper opening and closing functions are being completed each shift.

### Experience

1-2 years of relevant experience

### Education Requirements

Secondary School required

### How to Apply

By email: [royalpaan.hwy10@gmail.com](mailto:royalpaan.hwy10@gmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/22

## Food Service Supervisor

<b>Job ID</b>	<b>2DD8F77D3AA8B</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=2DD8F77D3AA8B">http://NewCanadianWorker.ca/viewjob?jobname=2DD8F77D3AA8B</a>	
<b>Company</b>	Royal Paan	
<b>Location</b>	Brampton, Ontario	
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# Job Board Posting

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

Date Printed: 2024/07/22

## Food Service Supervisor

<b>Job ID</b>	<b>0E72725B6123E</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=0E72725B6123E">http://NoExperienceNeeded.ca/viewjob?jobname=0E72725B6123E</a>	
<b>Company</b>	Royal Paan	
<b>Location</b>	Brampton, Ontario	
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