



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: 2024/07/21

Food Service Supervisor

Job ID	FE-54-B6-97-10-BF
Web Address	https://careers.indigenous.link/viewjob?jobname=FE-54-B6-97-10-BF
Company	2393211 Ontario Inc., O/a. Zauq Restaurant
Location	Mississauga, Ontario
Date Posted	From: 2024-05-23 To: 2024-11-19
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$20.00 Per Hour For 40 Hours Per Week
Languages	English

Description

2393211 Ontario Inc., o/a. Zauq Restaurant, situated at 12-1325 Eglinton Avenue East, Mississauga, Ontario L4W 4L9, is looking to hire two Food Service Supervisors.

Job Duties:

- . Schedule, supervise and coordinate the activities of the restaurant staff.
- . Establish methods to meet work schedules.
- . Resolve customer issues and conflicts among staff and ensure maximum customer satisfaction.
- . Supervise staff duties which include delegation, scheduling, and evaluating, interviewing, training and mentoring responsibilities.
- . Train staff in job sanitation and safety procedures.
- . Estimate and order ingredients and supplies.
- . Maintain an inventory of supplies.
- . Ensure that all kitchen gadgets and equipment are in safe and working condition and take care of repair and maintenance of equipment.
- . Ensure that food service meets quality control standards.
- . Maintain a safe and clean restaurant in compliance with restaurant food safety regulations.

Personal Suitability

Client focus

Efficient interpersonal skills

Flexibility

Team player

Initiative

Dependability

Work Conditions and Physical Capabilities

Fast-paced environment

Work under pressure

Attention to detail

Experience

1-2 years industry experience

Education Requirements

Secondary (High) School Graduate Certificate

How to Apply

Interested candidates please respond to advertisement at email id: info@zauq.ca

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/21

Food Service Supervisor

Job ID	8CAEEF401AF9D	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=8CAEEF401AF9D	
Company	2393211 Ontario Inc., O/a. Zauq Restaurant	
Location	Mississauga, Ontario	
Date Posted	From: 2024-05-23	To: 2024-11-19
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Job Board Posting

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

Date Printed: 2024/07/21

Food Service Supervisor

Job ID	3CB1D131F0DF8
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=3CB1D131F0DF8
Company	2393211 Ontario Inc., O/a. Zauq Restaurant
Location	Mississauga, Ontario
Date Posted	From: 2024-05-23 To: 2024-11-19
Job	Type: Full-time Category: Food Services
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