

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



Date Printed: 2024/05/01

Restaurant Supervisor

Job ID 0E-40-CD-61-D3-6F Web Address https://careers.indigenous.link/viewjob?jobname=0E-40-CD-61-D3-6F Company Mr Sub Location Barrie, Ontario **Date Posted** From: 2023-02-02 To: 2023-08-01 Job Type: Full-time Category: Food Services Job Start Date As soon as possible \$17.00 Hourly, 35 Hours Per Week Job Salary Languages English

Description

Terms of employment Permanent employment, Full time Day, Evening, Weekend, Early Morning, Morning Vacancies: 1 Tasks Establish methods to meet work schedules Supervise and co-ordinate activities of staff who prepare and portion food Train staff in job duties, sanitation and safety procedures Estimate and order ingredients and supplies Ensure food service and quality control 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 3-4 people Additional information Security and safety Criminal record check Work conditions and physical capabilities Fast-paced environment Work under pressure Standing for extended periods Personal suitability **Client focus**

Efficient interpersonal skills Team player Employment groups - Indigenous people, Newcomers to Canada, Visible minorities, Youth **Experience** 1 to less than 7 months **Education Requirements** Secondary (high) school graduation certificate **Work Environment** Restaurant **How to Apply** By email mrsubsjobs@gmail.com

Job Board Posting

Date Printed: 2024/05/01



Restaurant Supervisor

73F26E7CB8FBF

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NewCanadianWorker.ca/viewjob?jobname=73F26E7CB8FBF Mr Sub Barrie, Ontario From: 2023-02-02 To: 2023-08-01 Type: Full-time Category: Food Services As soon as possible \$17.00 Hourly, 35 Hours Per Week English

Description

Terms of employment Permanent employment, Full time Day, Evening, Weekend, Early Morning, Morning Vacancies: 1 Tasks Establish methods to meet work schedules Supervise and co-ordinate activities of staff who prepare and portion food Train staff in job duties, sanitation and safety procedures Estimate and order ingredients and supplies Ensure food service and guality control 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 3-4 people Additional information Security and safety Criminal record check Work conditions and physical capabilities Fast-paced environment Work under pressure Standing for extended periods Personal suitability Client focus Efficient interpersonal skills

Team player

Employment groups - Indigenous people, Newcomers to Canada, Visible minorities, Youth

Experience

1 to less than 7 months

Education Requirements

Secondary (high) school graduation certificate

Work Environment

Restaurant

How to Apply

By email

mrsubsjobs@gmail.com

Job Board Posting

Date Printed: 2024/05/01

Restaurant Supervisor

ITCRPWYF20470

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NoExperienceNeeded.ca/viewjob?jobname=ITCRPWYF20470 Mr Sub Barrie, Ontario From: 2023-02-02 To: 2023-08-01 Type: Full-time Category: Food Services As soon as possible \$17.00 Hourly, 35 Hours Per Week English

Description

Terms of employment Permanent employment, Full time Day, Evening, Weekend, Early Morning, Morning Vacancies: 1 Tasks Establish methods to meet work schedules Supervise and co-ordinate activities of staff who prepare and portion food Train staff in job duties, sanitation and safety procedures Estimate and order ingredients and supplies Ensure food service and guality control 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 3-4 people Additional information Security and safety Criminal record check Work conditions and physical capabilities Fast-paced environment Work under pressure Standing for extended periods Personal suitability Client focus Efficient interpersonal skills

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