



# 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.Link's 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: 2024/04/29

## Food Service Supervisor (NOC 6311)

<b>Job ID</b>	<b>26-9F-E0-10-C6-DC</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=26-9F-E0-10-C6-DC">https://careers.indigenous.link/viewjob?jobname=26-9F-E0-10-C6-DC</a>	
<b>Company</b>	Vistas Restaurants Inc. O/a Tim Hortons	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2019-12-11	To: 2020-06-08
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	2019-12-11	
<b>Job Salary</b>	\$15.00/hour, 40 Hours/week	
<b>Languages</b>	English	

### Description

One (1) permanent full-time position of Food Service Supervisor (NOC 6311) available at Vistas Restaurants Inc. o/a Tim Hortons located at 1 Richmond St W, Toronto, ON M5H 3W4

### Experience

Minimum One (1) year of work experience

### Education Requirements

Completion of Secondary School required

### Essential Skills

Main Duties to be completed as per the lead statement of NOC 6311:

- Supervise & coordinate the kitchen staff and schedule their activities
- Estimate and order ingredients and supplies required for food preparation
- Establish & implement methods to meet work schedules given by the company.
- Maintain records of stock manually & electronically
- Equipment repairs every month or as & when required.
- Prepare & submit Sales, Inventory, Cleaning, pay-outs reports to the Manager.
- Train staff in job duties and train them to follow sanitation and safety procedures
- Supervise and check assembly of food order, delivery of food to the customers accordingly.
- Resolving customer complaints on time like employee behaviour, sanitation, product lack etc.
- Make sure that food and service meet quality control standards set by the company.
- Assisting Manager in hiring food service staff and assist in the development sales.

### How to Apply

Apply by Email : [careers.vistasrestaurants@hotmail.com](mailto:careers.vistasrestaurants@hotmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/04/29

## Food Service Supervisor (NOC 6311)

<b>Job ID</b>	<b>DD337EBFD3AED</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=DD337EBFD3AED">http://NewCanadianWorker.ca/viewjob?jobname=DD337EBFD3AED</a>	
<b>Company</b>	Vistas Restaurants Inc. O/a Tim Hortons	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2019-12-11	To: 2020-06-08
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	2019-12-11	
<b>Job Salary</b>	\$15.00/hour, 40 Hours/week	
<b>Languages</b>	English	

### Description

One (1) permanent full-time position of Food Service Supervisor (NOC 6311) available at Vistas Restaurants Inc. o/a Tim Hortons located at 1 Richmond St W, Toronto, ON M5H 3W4

### Experience

Minimum One (1) year of work experience

### Education Requirements

Completion of Secondary School required

### Essential Skills

Main Duties to be completed as per the lead statement of NOC 6311:

- Supervise & coordinate the kitchen staff and schedule their activities
- Estimate and order ingredients and supplies required for food preparation
- Establish & implement methods to meet work schedules given by the company.
- Maintain records of stock manually & electronically
- Equipment repairs every month or as & when required.
- Prepare & submit Sales, Inventory, Cleaning, pay-outs reports to the Manager.
- Train staff in job duties and train them to follow sanitation and safety procedures
- Supervise and check assembly of food order, delivery of food to the customers accordingly.
- Resolving customer complaints on time like employee behaviour, sanitation, product lack etc.
- Make sure that food and service meet quality control standards set by the company.
- Assisting Manager in hiring food service staff and assist in the development sales.

### How to Apply

Apply by Email : [careers.vistasrestaurants@hotmail.com](mailto:careers.vistasrestaurants@hotmail.com)

# Job Board Posting

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

Date Printed: 2024/04/29

## Food Service Supervisor (NOC 6311)

<b>Job ID</b>	<b>9EF2AC9F5A125</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=9EF2AC9F5A125">http://NoExperienceNeeded.ca/viewjob?jobname=9EF2AC9F5A125</a>	
<b>Company</b>	Vistas Restaurants Inc. O/a Tim Hortons	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2019-12-11	To: 2020-06-08
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	2019-12-11	
<b>Job Salary</b>	\$15.00/hour, 40 Hours/week	
<b>Languages</b>	English	

### Description

One (1) permanent full-time position of Food Service Supervisor (NOC 6311) available at Vistas Restaurants Inc. o/a Tim Hortons located at 1 Richmond St W, Toronto, ON M5H 3W4

### Experience

Minimum One (1) year of work experience

### Education Requirements

Completion of Secondary School required

### Essential Skills

Main Duties to be completed as per the lead statement of NOC 6311:

- â€¢ Supervise & coordinate the kitchen staff and schedule their activities
- â€¢ Estimate and order ingredients and supplies required for food preparation
- â€¢ Establish & implement methods to meet work schedules given by the company.
- â€¢ Maintain records of stock manually & electronically
- â€¢ Equipment repairs every month or as & when required.
- â€¢ Prepare & submit Sales, Inventory, Cleaning, pay-outs reports to the Manager.
- â€¢ Train staff in job duties and train them to follow sanitation and safety procedures
- â€¢ Supervise and check assembly of food order, delivery of food to the customers accordingly.
- â€¢ Resolving customer complaints on time like employee behaviour, sanitation, product lack etc.
- â€¢ Make sure that food and service meet quality control standards set by the company.
- â€¢ Assisting Manager in hiring food service staff and assist in the development sales.

### How to Apply

Apply by Email : [careers.vistasrestaurants@hotmail.com](mailto:careers.vistasrestaurants@hotmail.com)