

# 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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Keewatin, ON P0X 1C0

## **Job Board Posting**

Date Printed: 2024/05/04



#### Food Service Supervisor (NOC: 6311)

Job ID 3E-2D-B4-A3-37-32

**Web Address** 

https://careers.indigenous.link/viewjob?jobname=3E-2D-B4-A3-37-32 **Company** 655069 BC Ltd. O/a Domino's Pizza

**Location** Victoria, British Columbia

**Date Posted** From: 2019-04-25 To: 2019-10-22

Job Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

Job Salary \$14.00 / Hour, for 40 hours/week

**Languages** English

#### **Description**

Job Types Regular job

Terms of Employment:

Full Time, Permanent

Location:

4083 Shelbourne St

Victoria, BC

V8N 5Y1 (2 vacancies)

Job requirements

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Ability to Supervise

3-4 people

Work Conditions and Physical Capabilities

Fast-paced environment, Combination of sitting, standing, walking, Bending, crouching, kneeling,

Physically demanding

Personal Suitability

Flexibility, Client focus, Team player, Effective interpersonal skills

Additional Skills

Establish methods to meet work schedules, Train staff in job duties, sanitation and safety

procedures

Specific Skills

Supervise and co-ordinate activities of staff who prepare and portion food, Estimate and order ingredients and supplies, Ensure food service and quality control, Maintain records of stock, repairs,

sales and wastage, Prepare and submit reports, Establish work schedules  $% \left( 1\right) =\left( 1\right) \left( 1\right) \left($ 

## **How to Apply**

By email:

jobs.dominos.victoria@gmail.com

By mail:

4083 Shelbourne St

Victoria, BC V8N 5Y1

## **Job Board Posting**

Date Printed: 2024/05/04



#### Food Service Supervisor (NOC: 6311)

Job ID 8951BC1E17E26

Web Address http://NewCanadianWorker.ca/viewjob?jobname=8951BC1E17E26

**Company** 655069 BC Ltd. O/a Domino's Pizza

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**Date Posted** From: 2019-04-25 To: 2019-10-22

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## **Job Board Posting**

Date Printed: 2024/05/04

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

### Food Service Supervisor (NOC: 6311)

Job ID FA4073E272738

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=FA4073E272738

**Company** 655069 BC Ltd. O/a Domino's Pizza

**Location** Victoria, British Columbia

**Date Posted** From: 2019-04-25 To: 2019-10-22

Job Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

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