

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

L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

Job Board Posting

Date Printed: 2024/05/04



Food Service Supervisor

Job ID 67-40-99-0C-21-5F

Web Address

https://careers.indigenous.link/viewjob?jobname=67-40-99-0C-21-5F

Company Vrishni Inc.

Location Kingston, Ontario

Date Posted From: 2023-03-30 To: 2023-09-26

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$16.52 Hourly, 40 Hours Per Week

Languages English

Description

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

Maintain records of stock, repairs, sales and wastage

Prepare and submit reports

Establish work schedules

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

How to Apply

By email

guacmexigrilljobs@gmail.com

Job Board Posting

Date Printed: 2024/05/04



Food Service Supervisor

Job ID 3B116BE365CE8

Web Address http://NewCanadianWorker.ca/viewjob?jobname=3B116BE365CE8

Company Vrishni Inc.

Location Kingston, Ontario

Date Posted From: 2023-03-30 To: 2023-09-26

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

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guacmexigrilljobs@gmail.com

Job Board Posting

Date Printed: 2024/05/04



Food Service Supervisor

Job ID 9867A17FF18A5

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=9867A17FF18A5

Company Vrishni Inc.

Location Kingston, Ontario

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