



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: 2024/05/02

Food Service Supervisor & Cooks

Job ID	80-92-2A-26-EE-6E		
Web Address	https://careers.indigenous.link/viewjob?jobname=80-92-2A-26-EE-6E		
Company	East Side Mario's Stouffville		
Location	Stouffville, Ontario		
Date Posted	From: 2021-10-19	To: 2022-04-17	
Job	Type: Full-time	Category: Food Services	
Job Start Date	As soon as possible		
Job Salary	16 Per Hour For A Minimum Of 30 Hours Per Week		
Languages	English		

Description

East Side Mario's Stouffville 5769 Main street Stouffville Ontario L4A 4R2 urgently requires 1 Food Service Supervisor to work in shifts and be responsible for the day to day operations of our busy restaurant and 2 Cooks to be responsible for the meal preparation of our busy restaurant. Personal suitability: Must be hardworking, organized, dedicated and capable of working in a fast paced environment "standing & walking for extended hours;

Job Type: Permanent full time positions;

Salary for both positions: 16 per hour for a minimum of 30 hours per week; Must be available to work in shifts & on week-ends;

Overtime for both positions: 1.5 times the wage after 44 hours per week

Experience

1-2 years experience for both positions

Education Requirements

Food Service Supervisor: Completion of secondary school.

Cooks: Some secondary schooling

Essential Skills

Job Duties of Food Service Supervisor:

- Schedule & coordinate the activities of the front and kitchen staff
- Establish methods to meet work schedules & organize and supervise shifts
- Resolve customer issues & conflicts among staff & ensure maximum customer satisfaction
- Supervise staff duties which include delegation, scheduling, training & mentoring responsibilities
- Assist in the completion of all cash & inventory audits;
- Estimate & order ingredients and supplies
- Ensure that food service meets quality control standards
- Establish operating standards & implement quality improvements for the benefit of the customers & staff;
- Maintain a safe and clean premise in compliance with restaurant food safety regulations

Work Environment

Restaurant

Additional Skills

Job Duties of Cooks:

- Plan and implement menus [chicken, fish, ham, beef & pork as per restaurant's style and standards;
- Ensure that all meals are served according to company's quality standards;
- Must have complete knowledge of how to operate cooking equipment like grills, fryers, griddles etc;
- Determine size of food portions and estimate food requirements and costs;
- Accurately follow all special customer instructions;
- Cook "Special of the day" meals;
- Control costs and quality by adhering to food preparation standards;
- Maintain inventory, check stocks and place orders by anticipating needs;
- Adhere to health and safety policies and procedures by maintaining a safe and hygienic work place;
- Maintain proper use of kitchen equipment and gadgets;
- Oversee kitchen operations and supervise kitchen staff

How to Apply

Interested candidates may apply to eastsidemariosjobs@yahoo.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/02

Food Service Supervisor & Cooks

Job ID	9C4E66B6C7992	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=9C4E66B6C7992	
Company	East Side Mario's Stouffville	
Location	Stouffville, Ontario	
Date Posted	From: 2021-10-19	To: 2022-04-17
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	16 Per Hour For A Minimum Of 30 Hours Per Week	
Languages	English	

Description

East Side Mario's Stouffville 5769 Main street Stouffville Ontario L4A 4R2 urgently requires 1 Food Service Supervisor to work in shifts and be responsible for the day to day operations of our busy restaurant and 2 Cooks to be responsible for the meal preparation of our busy restaurant. Personal suitability: Must be hardworking, organized, dedicated and capable of working in a fast paced environment "standing & walking for extended hours;

Job Type: Permanent full time positions;

Salary for both positions: 16 per hour for a minimum of 30 hours per week; Must be available to work in shifts & on week-ends;

Overtime for both positions: 1.5 times the wage after 44 hours per week

Experience

1-2 years experience for both positions

Education Requirements

Food Service Supervisor: Completion of secondary school.

Cooks: Some secondary schooling

Essential Skills

Job Duties of Food Service Supervisor:

• Schedule & coordinate the activities of the front and kitchen staff

• Establish methods to meet work schedules & organize and supervise shifts

• Resolve customer issues & conflicts among staff & ensure maximum customer satisfaction

• Supervise staff duties which include delegation, scheduling, training & mentoring responsibilities

• Assist in the completion of all cash & inventory audits;

• Estimate & order ingredients and supplies

• Ensure that food service meets quality control standards

• Establish operating standards & implement quality improvements for the benefit of the customers & staff;

• Maintain a safe and clean premise in compliance with restaurant food safety regulations

Work Environment

Restaurant

Additional Skills

Job Duties of Cooks:

• Plan and implement menus [chicken, fish, ham, beef & pork as per restaurant's style and standards;

• Ensure that all meals are served according to company's quality standards;

• Must have complete knowledge of how to operate cooking equipment like grills, fryers, griddles etc;

• Determine size of food portions and estimate food requirements and costs;

• Accurately follow all special customer instructions;

• Cook "Special of the day" meals;

• Control costs and quality by adhering to food preparation standards;

• Maintain inventory, check stocks and place orders by anticipating needs;

• Adhere to health and safety policies and procedures by maintaining a safe and hygienic work place;

• Maintain proper use of kitchen equipment and gadgets;

• Oversee kitchen operations and supervise kitchen staff

How to Apply

Interested candidates may apply to eastsidemariosjobs@yahoo.com

Job Board Posting

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

Date Printed: 2024/05/02

Food Service Supervisor & Cooks

Job ID	6E37C7D965358	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=6E37C7D965358	
Company	East Side Mario's Stouffville	
Location	Stouffville, Ontario	
Date Posted	From: 2021-10-19	To: 2022-04-17
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	16 Per Hour For A Minimum Of 30 Hours Per Week	
Languages	English	

Description

East Side Mario's Stouffville 5769 Main street Stouffville Ontario L4A 4R2 urgently requires 1 Food Service Supervisor to work in shifts and be responsible for the day to day operations of our busy restaurant and 2 Cooks to be responsible for the meal preparation of our busy restaurant. Personal suitability: Must be hardworking, organized, dedicated and capable of working in a fast paced environment "standing & walking for extended hours;

Job Type: Permanent full time positions;

Salary for both positions: 16 per hour for a minimum of 30 hours per week; Must be available to work in shifts & on week-ends;

Overtime for both positions: 1.5 times the wage after 44 hours per week

Experience

1-2 years experience for both positions

Education Requirements

Food Service Supervisor: Completion of secondary school.

Cooks: Some secondary schooling

Essential Skills

Job Duties of Food Service Supervisor:

- Schedule & coordinate the activities of the front and kitchen staff
- Establish methods to meet work schedules & organize and supervise shifts
- Resolve customer issues & conflicts among staff & ensure maximum customer satisfaction
- Supervise staff duties which include delegation, scheduling, training & mentoring responsibilities
- Assist in the completion of all cash & inventory audits;
- Estimate & order ingredients and supplies
- Ensure that food service meets quality control standards
- Establish operating standards & implement quality improvements for the benefit of the customers & staff;
- Maintain a safe and clean premise in compliance with restaurant food safety regulations

Work Environment

Restaurant

Additional Skills

Job Duties of Cooks:

- Plan and implement menus [chicken, fish, ham, beef & pork as per restaurant's style and standards;
- Ensure that all meals are served according to company's quality standards;
- Must have complete knowledge of how to operate cooking equipment like grills, fryers, griddles etc;
- Determine size of food portions and estimate food requirements and costs;
- Accurately follow all special customer instructions;
- Cook "Special of the day" meals;
- Control costs and quality by adhering to food preparation standards;
- Maintain inventory, check stocks and place orders by anticipating needs;
- Adhere to health and safety policies and procedures by maintaining a safe and hygienic work place;
- Maintain proper use of kitchen equipment and gadgets;
- Oversee kitchen operations and supervise kitchen staff

How to Apply

Interested candidates may apply to eastsidemariosjobs@yahoo.com