



# 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: 2024/04/30

## Food Service supervisor

<b>Job ID</b>	<b>B0-41-B9-03-BD-B0</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=B0-41-B9-03-BD-B0">https://careers.indigenous.link/viewjob?jobname=B0-41-B9-03-BD-B0</a>	
<b>Company</b>	Tbaar Restaurant Ltd. Dba Myst Asian	
<b>Location</b>	Burnaby, British Columbia	
<b>Date Posted</b>	From: 2021-09-18	To: 2022-03-17
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$18.75 / Hour	
<b>Languages</b>	English, 2nd Language Is An Asset	

### Description

Supervise, co-ordinate and schedule the activities of staff who prepare, portion and serve food  
Estimate and order ingredients and supplies required for meal preparation  
Prepare food order summaries for chef  
Establish work schedules and procedures  
Maintain records of stock, repairs, sales and wastage  
Train staff in job duties, and sanitation and safety procedures  
Supervise and check assembly of food trays and delivery of food  
Ensure that food and service meet quality control standards  
May participate in the selection of food service staff and assist in the development of policies, procedures and budgets  
May plan cafeteria menus and determine related food and labor costs.

### Experience

1 year to less than 2 years

### Credentials

Food Safety Certificate

### Education Requirements

College, CEGEP or other non-university certificate or diploma from a program of 3 months to less than 1 year or equivalent experience

### Essential Skills

Management skill: Co-ordinating and Organizing & Supervising  
Analysis skill: Planning & Projecting Outcomes & Analyzing Information  
Knowledge in Finance and Business Management & Client Service

### Work Environment

Restaurant

### Additional Skills

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

### How to Apply

please email resume with cover letter to [tbaarbc@gmail.com](mailto:tbaarbc@gmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/04/30

## Food Service supervisor

<b>Job ID</b>	<b>5D847DDC33AFB</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=5D847DDC33AFB">http://NewCanadianWorker.ca/viewjob?jobname=5D847DDC33AFB</a>	
<b>Company</b>	Tbaar Restaurant Ltd. DbA Myst Asian	
<b>Location</b>	Burnaby, British Columbia	
<b>Date Posted</b>	From: 2021-09-18	To: 2022-03-17
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$18.75 / Hour	
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# Job Board Posting

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

Date Printed: 2024/04/30

## Food Service supervisor

<b>Job ID</b>	<b>E9247ACE4F0ED</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=E9247ACE4F0ED">http://NoExperienceNeeded.ca/viewjob?jobname=E9247ACE4F0ED</a>	
<b>Company</b>	Tbaar Restaurant Ltd. DbA Myst Asian	
<b>Location</b>	Burnaby, British Columbia	
<b>Date Posted</b>	From: 2021-09-18	To: 2022-03-17
<b>Job</b>	Type: Full-time	Category: Food Services
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