



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



Careers.Indigenous.Link

Date Printed: 2024/04/30

Food Service supervisor

Job ID B0-41-B9-03-BD-B0

Web Address

<https://careers.indigenous.link/viewjob?jobname=B0-41-B9-03-BD-B0>

Company Tbaar Restaurant Ltd. Dba Myst Asian

Location Burnaby, British Columbia

Date Posted From: 2021-09-18 To: 2022-03-17

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$18.75 / Hour

Languages 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

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/04/30

Food Service supervisor

Job ID	5D847DDC33AFB	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=5D847DDC33AFB	
Company	Tbaar Restaurant Ltd. Dba Myst Asian	
Location	Burnaby, British Columbia	
Date Posted	From: 2021-09-18	To: 2022-03-17
Job	Type: Full-time	Category: Food Services
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procedures

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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

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