

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: 2024/05/06



Catering Supervisor

ZW-RM-XZ-02-21-34

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

https://careers.indigenous.link/viewjob?jobname=ZW-RM-XZ-02-21-34 Warraich Meats Brampton, Ontario From: 2020-01-07 To: 2020-07-05 Type: Full-time Category: Food Services As soon as possible \$15.00/ hour English

Description

Terms: Permanent, full-time work with flexible hours with weekends Job duties include: $\hat{a} \in \varphi$ Direct and coordinate the activities of serves and food preparers in the kitchen and dining areas $\hat{a} \in \varphi$ Supervise the production of food/dishes to be served and ensure that they obey the health and safety standards $\hat{a} \in \varphi$ Make sure that each employee follows food safety regulations and procedures $\hat{a} \in \varphi$ Handle shift schedules for all the workers and assign them tasks accordingly. $\hat{a} \in \varphi$ Make sure that adequate food supplies are available $\hat{a} \in \varphi$ Maintain stock of food supplies and order out of stock products $\hat{a} \in \varphi$ Inspect newly delivered products for quality and quantity $\hat{a} \in \varphi$ Work with the team to act on guest feedback and resolve guest complaints in a timely, friendly and professional manner $\hat{a} \in \varphi$ Support the manager in hiring and training food service workers to perform in assigned roles $\hat{a} \in \varphi$ Ensure appropriate cleaning and maintenance of food preparation areas and equipment. $\hat{a} \in \varphi$ In charge of opening and closing procedures of the store/restaurant on their respective shifts. An ideal candidate must be able to work in fast paced environment, work under pressure, flexible, client focused, and good team player and acquire excellent oral communication. Qualified Canadians/ permanent residents including new comers to Canada, indigenous groups, seniors, people with disabilities, apprentices, veterans and students are welcome to apply.

Experience

Minimum 1-2 years of experience in restaurant environment or related field is required

Education Requirements

Completion of secondary education is required. Post-secondary education in hospitality or related field will be considered an asset

How to Apply

Interested candidates may submit their resume at: sam@warraichgroup.com No phone calls please, qualified candidates will be contacted via email only.

Job Board Posting

Date Printed: 2024/05/06



Catering Supervisor

NCW000562

English

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NewCanadianWorker.ca/viewjob?jobname=NCW000562 Warraich Meats Brampton, Ontario From: 2020-01-07 To: 2020-07-05 Type: Full-time Category: Food Services As soon as possible \$15.00/ hour

Description

Terms: Permanent, full-time work with flexible hours with weekends Job duties include: $\hat{a} \in \varphi$ Direct and coordinate the activities of serves and food preparers in the kitchen and dining areas $\hat{a} \in \varphi$ Supervise the production of food/dishes to be served and ensure that they obey the health and safety standards $\hat{a} \in \varphi$ Make sure that each employee follows food safety regulations and procedures $\hat{a} \in \varphi$ Handle shift schedules for all the workers and assign them tasks accordingly. $\hat{a} \in \varphi$ Make sure that adequate food supplies are available $\hat{a} \in \varphi$ Maintain stock of food supplies and order out of stock products $\hat{a} \in \varphi$ Inspect newly delivered products for quality and quantity $\hat{a} \in \varphi$ Work with the team to act on guest feedback and resolve guest complaints in a timely, friendly and professional manner $\hat{a} \in \varphi$ Support the manager in hiring and training food service workers to perform in assigned roles $\hat{a} \in \varphi$ Ensure appropriate cleaning and maintenance of food preparation areas and equipment. $\hat{a} \in \varphi$ In charge of opening and closing procedures of the store/restaurant on their respective shifts. An ideal candidate must be able to work in fast paced environment, work under pressure, flexible, client focused, and good team player and acquire excellent oral communication. Qualified Canadians/ permanent residents including new comers to Canada, indigenous groups, seniors, people with disabilities, apprentices, veterans and students are welcome to apply.

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How to Apply

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Job Board Posting

Date Printed: 2024/05/06

Catering Supervisor

WDMCRLPQ20349

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NoExperienceNeeded.ca/viewjob?jobname=WDMCRLPQ20349 Warraich Meats Brampton, Ontario From: 2020-01-07 To: 2020-07-05 Type: Full-time Category: Food Services As soon as possible \$15.00/ hour English

Description

Terms: Permanent, full-time work with flexible hours with weekends Job duties include: $\hat{a} \in \varphi$ Direct and coordinate the activities of serves and food preparers in the kitchen and dining areas $\hat{a} \in \varphi$ Supervise the production of food/dishes to be served and ensure that they obey the health and safety standards $\hat{a} \in \varphi$ Make sure that each employee follows food safety regulations and procedures $\hat{a} \in \varphi$ Handle shift schedules for all the workers and assign them tasks accordingly. $\hat{a} \in \varphi$ Make sure that adequate food supplies are available $\hat{a} \in \varphi$ Maintain stock of food supplies and order out of stock products $\hat{a} \in \varphi$ Inspect newly delivered products for quality and quantity $\hat{a} \in \varphi$ Work with the team to act on guest feedback and resolve guest complaints in a timely, friendly and professional manner $\hat{a} \in \varphi$ Support the manager in hiring and training food service workers to perform in assigned roles $\hat{a} \in \varphi$ Ensure appropriate cleaning and maintenance of food preparation areas and equipment. $\hat{a} \in \varphi$ In charge of opening and closing procedures of the store/restaurant on their respective shifts. An ideal candidate must be able to work in fast paced environment, work under pressure, flexible, client focused, and good team player and acquire excellent oral communication. Qualified Canadians/ permanent residents including new comers to Canada, indigenous groups, seniors, people with disabilities, apprentices, veterans and students are welcome to apply.

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