



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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Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/07

Food Service Supervisor

Job ID	2C-86-FD-EE-FC-8E	
Web Address	https://careers.indigenous.link/viewjob?jobname=2C-86-FD-EE-FC-8E	
Company	Bombay Cuisine	
Location	Kitchener, Ontario	
Date Posted	From: 2021-01-19	To: 2021-07-18
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$16 per hour for a minimum 30 hours per week	
Languages	English	

Description

Bombay Cuisine, 4336 King Street East, Kitchener, Ontario urgently requires a proactive, hardworking and committed Food Service Supervisor to supervise the day to day operations of the restaurant Job Type: Permanent, full-time position Must be able to work in shifts & on weekends Overtime: at 1.5 times the wage after 44 hours/week.

Experience

1-2 years

Education Requirements

Completion of secondary school

Essential Skills

- Schedule, supervise and coordinate the activities of the staff
- Establish methods to meet work schedules
- Resolve customer issues and conflicts among staff and ensure maximum customer satisfaction
- Supervise staff duties which include delegation, scheduling, evaluating, interviewing, training and mentoring responsibilities
- Train staff in job sanitation and safety procedures
- Estimate and order ingredients and supplies
- Maintain an inventory of supplies
- Ensure that all kitchen gadgets and equipment are in safe and working condition and take care of repair and maintenance of equipment
- Ensure that food service meets quality control standards
- Maintain a safe and clean premise in compliance with restaurant food safety regulations

How to Apply

Interested candidates please respond to jobsbombaycuisine@gmail.com

Job Board Posting

Date Printed: 2024/05/07

Food Service Supervisor

Job ID	0CAAA0F3DB935	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=0CAAA0F3DB935	
Company	Bombay Cuisine	
Location	Kitchener, Ontario	
Date Posted	From: 2021-01-19	To: 2021-07-18
Job	Type: Full-time	Category: Food Services
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Job Board Posting

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

Date Printed: 2024/05/07

Food Service Supervisor

Job ID	C542E51F372B6	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=C542E51F372B6	
Company	Bombay Cuisine	
Location	Kitchener, Ontario	
Date Posted	From: 2021-01-19	To: 2021-07-18
Job	Type: Full-time	Category: Food Services
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