



# 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: 2024/05/02

## Food Service Supervisor

<b>Job ID</b>	<b>9C-20-CD-BA-6D-57</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=9C-20-CD-BA-6D-57">https://careers.indigenous.link/viewjob?jobname=9C-20-CD-BA-6D-57</a>	
<b>Company</b>	214 Lee Chen Inc. o/a Lee Chen Asian Bistro	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2023-02-06	To: 2023-08-05
<b>Job</b>	Type: Full-time	Category: Service Sector
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$17 Per Hour, 35 Hours Per Week	
<b>Languages</b>	English	

### Description

214 Lee Chen Inc. o/a Lee Chen Asian Bistro is a Chinese style restaurant with multiple locations across the Greater Toronto area. We provide authentic and sumptuous Asian and Chinese cuisine to our clientele in a cozy and clean dining environment. We strive to provide fresh and high quality food to our clients in a authentic setting to give our diners a unique and memorable culinary experience. Terms of Employment: -Permanent Full Time Position -Location of Work: 214 King St West, Toronto, ON, M5H 3S6

### Experience

1 year to less than 2 years related work experience.

### Education Requirements

College, CEGEP or other non-university certificate or diploma from a program of 1-2 years, or equivalent experience.

### Essential Skills

- Establish methods to meet work schedules - Supervise and co-ordinate activities of staff who prepare and portion food - Train staff in job duties, sanitation and safety procedures - Estimate and order ingredients and supplies - Ensure food service and quality control - Prepare budget and cost estimates - Address customers' complaints or concerns - Maintain records of stock, repairs, sales and wastage - Prepare and submit reports - Prepare food order summaries for chef - Supervise and check assembly of trays - Supervise and check delivery of food trolleys - Establish work schedules  
Ability to supervise 3-4 staff.

### Additional Skills

- Team Player - Efficient Interpersonal Skills - Excellent Oral Communication

### How to Apply

If you are interested in this position, please email your resume and cover letter to [leechen214@hotmail.com](mailto:leechen214@hotmail.com)

# Job Board Posting

Date Printed: 2024/05/02

## Food Service Supervisor

<b>Job ID</b>	<b>5E792DB9FE2E1</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=5E792DB9FE2E1">http://NewCanadianWorker.ca/viewjob?jobname=5E792DB9FE2E1</a>	
<b>Company</b>	214 Lee Chen Inc. o/a Lee Chen Asian Bistro	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2023-02-06	To: 2023-08-05
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# Job Board Posting

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

Date Printed: 2024/05/02

## Food Service Supervisor

<b>Job ID</b>	<b>D8FDC1C6B44F7</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=D8FDC1C6B44F7">http://NoExperienceNeeded.ca/viewjob?jobname=D8FDC1C6B44F7</a>	
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<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2023-02-06	To: 2023-08-05
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