



# 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: 2024/05/04

## Food Service Supervisor

<b>Job ID</b>	<b>57-FA-41-C6-7F-A9</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=57-FA-41-C6-7F-A9">https://careers.indigenous.link/viewjob?jobname=57-FA-41-C6-7F-A9</a>	
<b>Company</b>	MSJ Park Enterprises Ltd. Dba Subway Restaurant	
<b>Location</b>	Victoria, British Columbia	
<b>Date Posted</b>	From: 2021-04-16	To: 2021-10-13
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16/hr, 40 Hrs/wk	
<b>Languages</b>	English	

### Description

MSJ Park Enterprises Ltd. dba Subway Restaurant at 744 Goldstream Ave., Langford Centre, Victoria, BC, is looking for a Food Service Supervisor with at least 2 years' experience in the food and beverage industry. This is a full-time position (40 hours/week) that may require late evening and weekend shifts. Applicants should be honest and dependable, have basic math skills, and communicate and work well with others in a fast-paced environment. Duties include the following: • Train new staff in job duties, sanitation, & safety procedures. • Plan work schedules and supervise staff to ensure food & service meet quality control standards. • Ensure health & safety regulations are followed. • Supervise and assist in cleaning the kitchen & storeroom. • Check food products & supplies during shifts, replenishing them as needed. • Keep inventory of food, supplies, & equipment, & order new stock as needed. • Arrange equipment maintenance as needed. • Take customers' orders and prepare simple food items (especially sandwiches) correctly & efficiently. • Perform related work as required.

### Experience

- At least 2 years' experience in commercial food preparation and service, or an equivalent combination of experience and training (e.g., completion of a college program in food service administration).

### Credentials

- A Food Safe Certificate must be obtained if not possessed.

### Education Requirements

- Completion of high school

### Other

Note: If you don't meet these qualifications exactly but believe you have sufficient knowledge and skills, please submit your résumé and references for consideration.

### How to Apply

Applications by email are preferred, but résumés may also be mailed or delivered to Subway Restaurant at 744 Goldstream Ave., Victoria, BC, V9B 2X3. Email:

subway.goldstream.fss@gmail.com

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/04

## Food Service Supervisor

<b>Job ID</b>	<b>723012508BDB3</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=723012508BDB3">http://NewCanadianWorker.ca/viewjob?jobname=723012508BDB3</a>	
<b>Company</b>	MSJ Park Enterprises Ltd. Dba Subway Restaurant	
<b>Location</b>	Victoria, British Columbia	
<b>Date Posted</b>	From: 2021-04-16	To: 2021-10-13
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16/hr, 40 Hrs/wk	
<b>Languages</b>	English	

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# Job Board Posting

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

Date Printed: 2024/05/04

## Food Service Supervisor

<b>Job ID</b>	<b>26B31E80E2CCA</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=26B31E80E2CCA">http://NoExperienceNeeded.ca/viewjob?jobname=26B31E80E2CCA</a>	
<b>Company</b>	MSJ Park Enterprises Ltd. Dba Subway Restaurant	
<b>Location</b>	Victoria, British Columbia	
<b>Date Posted</b>	From: 2021-04-16	To: 2021-10-13
<b>Job</b>	Type: Full-time	Category: Food Services
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<b>Job Salary</b>	\$16/hr, 40 Hrs/wk	
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