



# 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: 2024/05/05

## Restaurant Supervisor

**Job ID** 0E-40-CD-61-D3-6F

**Web Address**

<https://careers.indigenous.link/viewjob?jobname=0E-40-CD-61-D3-6F>

**Company** Mr Sub

**Location** Barrie, Ontario

**Date Posted** From: 2023-02-02 To: 2023-08-01

**Job** Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

**Job Salary** \$17.00 Hourly, 35 Hours Per Week

**Languages** English

### Description

Terms of employment Permanent employment, Full time Day, Evening, Weekend, Early Morning, Morning Vacancies: 1 Tasks 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 Establish work schedules Supervision 3-4 people Additional information Security and safety Criminal record check Work conditions and physical capabilities Fast-paced environment Work under pressure Standing for extended periods Personal suitability Client focus Efficient interpersonal skills Team player Employment groups - Indigenous people, Newcomers to Canada, Visible minorities, Youth

### Experience

1 to less than 7 months

### Education Requirements

Secondary (high) school graduation certificate

### Work Environment

Restaurant

### How to Apply

By email [mrsjobs@gmail.com](mailto:mrsjobs@gmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/05

## Restaurant Supervisor

|                       |   |                         |
|-----------------------|---|-------------------------|
| <b>Job ID</b>         | <b>73F26E7CB8FBF</b>  |                         |
| <b>Web Address</b>    | <a href="http://NewCanadianWorker.ca/viewjob?jobname=73F26E7CB8FBF">http://NewCanadianWorker.ca/viewjob?jobname=73F26E7CB8FBF</a> |                         |
| <b>Company</b>        | Mr Sub  |                         |
| <b>Location</b>       | Barrie, Ontario   |                         |
| <b>Date Posted</b>    | From: 2023-02-02  | To: 2023-08-01          |
| <b>Job</b>            | 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: 2024/05/05

## Restaurant Supervisor

|                       |   |                         |
|-----------------------|---|-------------------------|
| <b>Job ID</b>         | <b>ITCRPWYF20470</b>  |                         |
| <b>Web Address</b>    | <a href="http://NoExperienceNeeded.ca/viewjob?jobname=ITCRPWYF20470">http://NoExperienceNeeded.ca/viewjob?jobname=ITCRPWYF20470</a> |                         |
| <b>Company</b>        | Mr Sub  |                         |
| <b>Location</b>       | Barrie, Ontario   |                         |
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