



# 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  
L9 P23 R4074 HWY 596 - Box 109  
Keewatin, ON P0X 1C0

# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/04

## Food Service Supervisor

<b>Job ID</b>	<b>E6-59-10-54-D7-DD</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=E6-59-10-54-D7-DD">https://careers.indigenous.link/viewjob?jobname=E6-59-10-54-D7-DD</a>	
<b>Company</b>	Subway Restaurant	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2021-04-10	To: 2021-10-07
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16.00/hour	
<b>Languages</b>	English	

### Description

Job Location: 3041 Argenta Road Suite Unit M3, Mississauga, ON L5N 8P7 Job duties include: • Oversee meal preparation and ensure that food safety and operations standards are maintained • Maintain all produce inventory, order elements and supplies • Inspect equipment and storage facilities throughout the shift • Prepare schedules and supervise food services staff as needed • Deal with customers' complaints solve them in a timely manner • May assist in the development of policies, procedures and budgets • Coordinate and supervise staff in correspondence with standards of cleanliness maintained as outlined in the guidelines • Supervise operations of kitchen workers to ensure food quality maintained • Overseeing food orders and ensuring that food is prepared in a timely and correct manner • Make sure the quality of meal is served according to franchise standards.

### Experience

1 year to less than 2 years

### Education Requirements

High school

### How to Apply

Email: [subway15423@outlook.com](mailto:subway15423@outlook.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/04

## Food Service Supervisor

<b>Job ID</b>	<b>962FBB29DFAA5</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=962FBB29DFAA5">http://NewCanadianWorker.ca/viewjob?jobname=962FBB29DFAA5</a>	
<b>Company</b>	Subway Restaurant	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2021-04-10	To: 2021-10-07
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16.00/hour	
<b>Languages</b>	English	

### Description

Job Location: 3041 Argenta Road Suite Unit M3, Mississauga, ON L5N 8P7 Job duties include: • Oversee meal preparation and ensure that food safety and operations standards are maintained • Maintain all produce inventory, order elements and supplies • Inspect equipment and storage facilities throughout the shift • Prepare schedules and supervise food services staff as needed • Deal with customers' complaints solve them in a timely manner • May assist in the development of policies, procedures and budgets • Coordinate and supervise staff in correspondence with standards of cleanliness maintained as outlined in the guidelines • Supervise operations of kitchen workers to ensure food quality maintained • Overseeing food orders and ensuring that food is prepared in a timely and correct manner • Make sure the quality of meal is served according to franchise standards.

### Experience

1 year to less than 2 years

### Education Requirements

High school

### How to Apply

Email: [subway15423@outlook.com](mailto:subway15423@outlook.com)

# 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>28CE3C301DA30</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=28CE3C301DA30">http://NoExperienceNeeded.ca/viewjob?jobname=28CE3C301DA30</a>	
<b>Company</b>	Subway Restaurant	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2021-04-10	To: 2021-10-07
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16.00/hour	
<b>Languages</b>	English	

### Description

Job Location: 3041 Argenta Road Suite Unit M3, Mississauga, ON L5N 8P7 Job duties include: • Oversee meal preparation and ensure that food safety and operations standards are maintained • Maintain all produce inventory, order elements and supplies • Inspect equipment and storage facilities throughout the shift • Prepare schedules and supervise food services staff as needed • Deal with customers' complaints solve them in a timely manner • May assist in the development of policies, procedures and budgets • Coordinate and supervise staff in correspondence with standards of cleanliness maintained as outlined in the guidelines • Supervise operations of kitchen workers to ensure food quality maintained • Overseeing food orders and ensuring that food is prepared in a timely and correct manner • Make sure the quality of meal is served according to franchise standards.

### Experience

1 year to less than 2 years

### Education Requirements

High school

### How to Apply

Email: [subway15423@outlook.com](mailto:subway15423@outlook.com)