



# 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>68-6A-3B-BD-DD-1B</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=68-6A-3B-BD-DD-1B">https://careers.indigenous.link/viewjob?jobname=68-6A-3B-BD-DD-1B</a>	
<b>Company</b>	Jimmy The Greek	
<b>Location</b>	Hamilton, Ontario	
<b>Date Posted</b>	From: 2020-09-30	To: 2021-03-29
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.00/hour	
<b>Languages</b>	English	

### Description

Location: 999 Upper Wentworth St., Hamilton, ON L9A 4X5 Job responsibilities include: •Supervise the activities of workers operating kitchen equipment and preparing, portioning, and serving food •Overseeing food orders and ensuring that food is prepared in a timely and correct manner •Ensure food and service meets franchise standards and health and safety quality control standards •Maintain all product inventory and prepare records of repairs, sales and wastage •Prepare/ maintain the store such as merchandising, cleanliness, setting up cash registers and reconciling cash •Prepare and submit reports •Duties include supervising and training of food services staff, helping out in store •Keep records, such as amount and cost of meals served and hours worked by employees •Establish different methods to set up work schedules •Opening and closing operations of the store

### Experience

1 year to less than 2 years

### Education Requirements

Secondary (high) school graduate services

### Essential Skills

Supervise and co-ordinate activities of staff who prepare and portion food, Ensure food service and quality control, Maintain records of stock, repairs sales and wastage, Prepare and submit reports, Must have knowledge of the establishment's culinary genres, Supervise and check assembly of trays, Supervise and check delivery of food trolleys

### Work Environment

Fast-paced environment, work under pressure, tight deadlines, combination of sitting, standing, walking, standing for extended periods, bending, crouching, kneeling, walking, physically demanding

### Additional Skills

Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, hire food service staff, address customer's complaints or concerns.

### How to Apply

By email: [Careeratjimmy@gmail.com](mailto:Careeratjimmy@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>9CABCCC11D5A8</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=9CABCCC11D5A8">http://NewCanadianWorker.ca/viewjob?jobname=9CABCCC11D5A8</a>	
<b>Company</b>	Jimmy The Greek	
<b>Location</b>	Hamilton, Ontario	
<b>Date Posted</b>	From: 2020-09-30	To: 2021-03-29
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.00/hour	
<b>Languages</b>	English	

### Description

Location: 999 Upper Wentworth St., Hamilton, ON L9A 4X5 Job responsibilities include: •Supervise the activities of workers operating kitchen equipment and preparing, portioning, and serving food •Overseeing food orders and ensuring that food is prepared in a timely and correct manner •Ensure food and service meets franchise standards and health and safety quality control standards •Maintain all product inventory and prepare records of repairs, sales and wastage •Prepare/ maintain the store such as merchandising, cleanliness, setting up cash registers and reconciling cash •Prepare and submit reports •Duties include supervising and training of food services staff, helping out in store •Keep records, such as amount and cost of meals served and hours worked by employees •Establish different methods to set up work schedules •Opening and closing operations of the store

### Experience

1 year to less than 2 years

### Education Requirements

Secondary (high) school graduate services

### Essential Skills

Supervise and co-ordinate activities of staff who prepare and portion food, Ensure food service and quality control, Maintain records of stock, repairs sales and wastage, Prepare and submit reports, Must have knowledge of the establishment's culinary genres, Supervise and check assembly of trays, Supervise and check delivery of food trolleys

### Work Environment

Fast-paced environment, work under pressure, tight deadlines, combination of sitting, standing, walking, standing for extended periods, bending, crouching, kneeling, walking, physically demanding

### Additional Skills

Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, hire food service staff, address customer's complaints or concerns.

### How to Apply

By email: [Careeratjimmy@gmail.com](mailto:Careeratjimmy@gmail.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>A69D8658992AA</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=A69D8658992AA">http://NoExperienceNeeded.ca/viewjob?jobname=A69D8658992AA</a>	
<b>Company</b>	Jimmy The Greek	
<b>Location</b>	Hamilton, Ontario	
<b>Date Posted</b>	From: 2020-09-30	To: 2021-03-29
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.00/hour	
<b>Languages</b>	English	

### Description

Location: 999 Upper Wentworth St., Hamilton, ON L9A 4X5 Job responsibilities include: •Supervise the activities of workers operating kitchen equipment and preparing, portioning, and serving food •Overseeing food orders and ensuring that food is prepared in a timely and correct manner •Ensure food and service meets franchise standards and health and safety quality control standards •Maintain all product inventory and prepare records of repairs, sales and wastage •Prepare/ maintain the store such as merchandising, cleanliness, setting up cash registers and reconciling cash •Prepare and submit reports •Duties include supervising and training of food services staff, helping out in store •Keep records, such as amount and cost of meals served and hours worked by employees •Establish different methods to set up work schedules •Opening and closing operations of the store

### Experience

1 year to less than 2 years

### Education Requirements

Secondary (high) school graduate services

### Essential Skills

Supervise and co-ordinate activities of staff who prepare and portion food, Ensure food service and quality control, Maintain records of stock, repairs sales and wastage, Prepare and submit reports, Must have knowledge of the establishment's culinary genres, Supervise and check assembly of trays, Supervise and check delivery of food trolleys

### Work Environment

Fast-paced environment, work under pressure, tight deadlines, combination of sitting, standing, walking, standing for extended periods, bending, crouching, kneeling, walking, physically demanding

### Additional Skills

Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, hire food service staff, address customer's complaints or concerns.

### How to Apply

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