

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

Date Printed: 2024/05/20



Kitchen Manager

Job ID 42-A2-D1-09-0A-B0 Web Address https://careers.indigenous.link/viewjob?jobname=42-A2-D1-09-0A-B0 San Antonio Seafood Market Ltd. Company Location Toronto, Ontario **Date Posted** From: 2024-04-26 To: 2024-10-23 Job Type: Full-time Category: Food Services Job Start Date As soon as possible Job Salary \$17.00 Hourly / 40 Hours Per Week Languages English

Description

8383 Weston Rd. Unit # 106, Woodbridge, ON, L4L 1A6 Permanent employment; Full time; Day, Evening 1 vacancy 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 ingredient and supplies required for meal preparation Ensure that food and service meet quality control standards Address customers' complaints or concerns Maintain records of stock, repairs, sales and wastage Prepare food order summaries for chef Establish work schedules Supervision: 3-4 people Cook (general) Kitchen and food service helpers Personal suitability Client focus Efficient interpersonal skills Flexibility Team player Work conditions and physical capabilities Fast-paced environment Work under pressure **Tight deadlines** Combination of sitting, standing, walking Experience 1 year to less than 2 years **Education Requirements** Secondary (high) school graduation certificate Work Environment Restaurant Other This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups: Only apply to this job if: You are a Canadian citizen, a permanent or a temporary resident of Canada. You have a valid Canadian work permit. If you are not authorized to work in Canada, do not apply. The employer will not respond to your application. How to Apply

Apply by email

liz@sanantonioseafood.ca

Job Board Posting

Date Printed: 2024/05/20



Kitchen Manager

Job ID 5F95C0E39C28C Web Address http://NewCanadianWorker.ca/viewjob?jobname=5F95C0E39C28C San Antonio Seafood Market Ltd. Company Location Toronto, Ontario **Date Posted** From: 2024-04-26 Job Type: Full-time Job Start Date As soon as possible Job Salary \$17.00 Hourly / 40 Hours Per Week Languages English

To: 2024-10-23 Category: Food Services

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8383 Weston Rd. Unit # 106, Woodbridge, ON, L4L 1A6 Permanent employment; Full time; Day, Evening 1 vacancy 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 ingredient and supplies required for meal preparation Ensure that food and service meet quality control standards Address customers' complaints or concerns Maintain records of stock, repairs, sales and wastage Prepare food order summaries for chef Establish work schedules Supervision: 3-4 people Cook (general) Kitchen and food service helpers Personal suitability Client focus Efficient interpersonal skills Flexibility Team player Work conditions and physical capabilities Fast-paced environment Work under pressure **Tight deadlines** Combination of sitting, standing, walking Experience 1 year to less than 2 years **Education Requirements** Secondary (high) school graduation certificate Work Environment Restaurant Other This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups: Only apply to this job if: You are a Canadian citizen, a permanent or a temporary resident of Canada. You have a valid Canadian work permit. If you are not authorized to work in Canada, do not apply. The employer will not respond to your application. How to Apply

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Job Board Posting

Date Printed: 2024/05/20

NoExperienceNeeded.ca

your place for a first step or a fresh start

Kitchen Manager

487C0541D48E2 Job ID Web Address http://NoExperienceNeeded.ca/viewjob?jobname=487C0541D48E2 Company San Antonio Seafood Market Ltd. Location Toronto, Ontario **Date Posted** From: 2024-04-26 To: 2024-10-23 Job Type: Full-time Category: Food Services Job Start Date As soon as possible Job Salary \$17.00 Hourly / 40 Hours Per Week Languages English

Description

8383 Weston Rd. Unit # 106, Woodbridge, ON, L4L 1A6 Permanent employment; Full time; Day, Evening 1 vacancy 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 ingredient and supplies required for meal preparation Ensure that food and service meet quality control standards Address customers' complaints or concerns Maintain records of stock, repairs, sales and wastage Prepare food order summaries for chef Establish work schedules Supervision: 3-4 people Cook (general) Kitchen and food service helpers Personal suitability Client focus Efficient interpersonal skills Flexibility Team player Work conditions and physical capabilities Fast-paced environment Work under pressure **Tight deadlines** Combination of sitting, standing, walking Experience 1 year to less than 2 years **Education Requirements** Secondary (high) school graduation certificate Work Environment Restaurant Other This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups: Only apply to this job if: You are a Canadian citizen, a permanent or a temporary resident of Canada. You have a valid Canadian work permit. If you are not authorized to work in Canada, do not apply. The employer will not respond to your application. How to Apply

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