



# 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: 2024/07/29

## Restaurant Manager

<b>Job ID</b>	<b>2D-F5-CC-45-88-79</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=2D-F5-CC-45-88-79">https://careers.indigenous.link/viewjob?jobname=2D-F5-CC-45-88-79</a>	
<b>Company</b>	JBT Enterprises Ltd. Dba Bronzini's Restaurant	
<b>Location</b>	Surrey, British Columbia	
<b>Date Posted</b>	From: 2024-07-22	To: 2025-01-18
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	Starts as soon as possible	
<b>Job Salary</b>	\$29.00 hourly / 32 hours per Week	
<b>Languages</b>	English	

### Description

Location- 13655 104 Avenue suite 105 Surrey, BC, V3T 1W3

Terms of employment-Permanent employment Full time  
vacancies 1

Overview

Education

Secondary (high) school graduation certificate

Experience

3 years to less than 5 years

Work setting

Urban area

Budgetary responsibility

\$500,001 - \$1,500,000

Responsibilities

Tasks

Analyze budget to boost and maintain the restaurant's profits

Develop budget to determine cost of food, ingredients, alcohol, kitchen and cleaning supplies

Evaluate daily operations

Monitor revenues to determine labour cost

Monitor staff performance

Plan and organize daily operations

Recruit staff

Set staff work schedules

Supervise staff

Train staff

Determine type of services to be offered and implement operational procedures

Balance cash and complete balance sheets, cash reports and related forms

Conduct performance reviews

Cost products and services

Enforce provincial/territorial liquor legislation and regulations

Organize and maintain inventory

Ensure health and safety regulations are followed

Negotiate arrangements with suppliers for food and other supplies

Negotiate with clients for catering or use of facilities

Participate in marketing plans and implementation

Leading/instructing individuals

Address customers' complaints or concerns

Provide customer service

Manage events

Supervision

11-15 people

Additional information

Transportation/travel information

Public transportation is available

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Repetitive tasks

Combination of sitting, standing, walking

Standing for extended periods

Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees Supports for visible minorities

Who can apply to this job

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**

By email

bozzinisrestaurant@gmail.com

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/29

## Restaurant Manager

<b>Job ID</b>	<b>2F104B5B688CA</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=2F104B5B688CA">http://NewCanadianWorker.ca/viewjob?jobname=2F104B5B688CA</a>	
<b>Company</b>	JBT Enterprises Ltd. Dba Bronzini's Restaurant	
<b>Location</b>	Surrey, British Columbia	
<b>Date Posted</b>	From: 2024-07-22	To: 2025-01-18
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	Starts as soon as possible	
<b>Job Salary</b>	\$29.00 hourly / 32 hours per Week	
<b>Languages</b>	English	

### Description

Location- 13655 104 Avenue suite 105 Surrey, BC, V3T 1W3

Terms of employment-Permanent employment Full time  
vacancies 1

Overview

Education

Secondary (high) school graduation certificate

Experience

3 years to less than 5 years

Work setting

Urban area

Budgetary responsibility

\$500,001 - \$1,500,000

Responsibilities

Tasks

Analyze budget to boost and maintain the restaurant's profits

Develop budget to determine cost of food, ingredients, alcohol, kitchen and cleaning supplies

Evaluate daily operations

Monitor revenues to determine labour cost

Monitor staff performance

Plan and organize daily operations

Recruit staff

Set staff work schedules

Supervise staff

Train staff

Determine type of services to be offered and implement operational procedures

Balance cash and complete balance sheets, cash reports and related forms

Conduct performance reviews

Cost products and services

Enforce provincial/territorial liquor legislation and regulations

Organize and maintain inventory

Ensure health and safety regulations are followed

Negotiate arrangements with suppliers for food and other supplies

Negotiate with clients for catering or use of facilities

Participate in marketing plans and implementation

Leading/instructing individuals

Address customers' complaints or concerns

Provide customer service

Manage events

Supervision

11-15 people

Additional information

Transportation/travel information

Public transportation is available

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Repetitive tasks

Combination of sitting, standing, walking

Standing for extended periods

Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees Supports for visible minorities

Who can apply to this job

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**

By email

bozzinisrestaurant@gmail.com

# Job Board Posting

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

Date Printed: 2024/07/29

## Restaurant Manager

<b>Job ID</b>	1FFDCCEC6F5F5	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=1FFDCCEC6F5F5">http://NoExperienceNeeded.ca/viewjob?jobname=1FFDCCEC6F5F5</a>	
<b>Company</b>	JBT Enterprises Ltd. Dba Bronzini's Restaurant	
<b>Location</b>	Surrey, British Columbia	
<b>Date Posted</b>	From: 2024-07-22	To: 2025-01-18
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	Starts as soon as possible	
<b>Job Salary</b>	\$29.00 hourly / 32 hours per Week	
<b>Languages</b>	English	

### Description

Location- 13655 104 Avenue suite 105 Surrey, BC, V3T 1W3

Terms of employment-Permanent employment Full time  
vacancies 1

Overview

Education

Secondary (high) school graduation certificate

Experience

3 years to less than 5 years

Work setting

Urban area

Budgetary responsibility

\$500,001 - \$1,500,000

Responsibilities

Tasks

Analyze budget to boost and maintain the restaurant's profits

Develop budget to determine cost of food, ingredients, alcohol, kitchen and cleaning supplies

Evaluate daily operations

Monitor revenues to determine labour cost

Monitor staff performance

Plan and organize daily operations

Recruit staff

Set staff work schedules

Supervise staff

Train staff

Determine type of services to be offered and implement operational procedures

Balance cash and complete balance sheets, cash reports and related forms

Conduct performance reviews

Cost products and services

Enforce provincial/territorial liquor legislation and regulations

Organize and maintain inventory

Ensure health and safety regulations are followed

Negotiate arrangements with suppliers for food and other supplies

Negotiate with clients for catering or use of facilities

Participate in marketing plans and implementation

Leading/instructing individuals

Address customers' complaints or concerns

Provide customer service

Manage events

Supervision

11-15 people

Additional information

Transportation/travel information

Public transportation is available

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Repetitive tasks

Combination of sitting, standing, walking

Standing for extended periods

Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees Supports for visible minorities

Who can apply to this job

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**

By email

bozzinisrestaurant@gmail.com

# Job Board Posting



**APathForAll.com**  
Refugees & Asylum Seekers...

Date Printed: 2024/07/29

## Restaurant Manager

<b>Job ID</b>	<b>BD240ECA24</b>
<b>Web Address</b>	<a href="https://apathforall.com/viewjob?jobname=BD240ECA24">https://apathforall.com/viewjob?jobname=BD240ECA24</a>
<b>Company</b>	JBT Enterprises Ltd. Dba Bronzini's Restaurant
<b>Location</b>	Surrey, British Columbia
<b>Date Posted</b>	From: 2024-07-22 To: 2025-01-18
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	Starts as soon as possible
<b>Job Salary</b>	\$29.00 hourly / 32 hours per Week
<b>Languages</b>	English

### Description

Location- 13655 104 Avenue suite 105 Surrey, BC, V3T 1W3

Terms of employment-Permanent employment Full time  
vacancies 1

Overview

Education

Secondary (high) school graduation certificate

Experience

3 years to less than 5 years

Work setting

Urban area

Budgetary responsibility

\$500,001 - \$1,500,000

Responsibilities

Tasks

Analyze budget to boost and maintain the restaurant's profits

Develop budget to determine cost of food, ingredients, alcohol, kitchen and cleaning supplies

Evaluate daily operations

Monitor revenues to determine labour cost

Monitor staff performance

Plan and organize daily operations

Recruit staff

Set staff work schedules

Supervise staff

Train staff

Determine type of services to be offered and implement operational procedures

Balance cash and complete balance sheets, cash reports and related forms

Conduct performance reviews

Cost products and services

Enforce provincial/territorial liquor legislation and regulations

Organize and maintain inventory

Ensure health and safety regulations are followed

Negotiate arrangements with suppliers for food and other supplies

Negotiate with clients for catering or use of facilities

Participate in marketing plans and implementation

Leading/instructing individuals



Address customers' complaints or concerns

Provide customer service

Manage events

Supervision

11-15 people

Additional information

Transportation/travel information

Public transportation is available

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Repetitive tasks

Combination of sitting, standing, walking

Standing for extended periods

Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees Supports for visible minorities

Who can apply to this job

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**

By email

bozzinisrestaurant@gmail.com