

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

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

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

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

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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

Job ID 487C0541D48E2

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

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