

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

Date Printed: 2024/07/29



Shift Manager

Job ID 74-BD-67-7F-6E-78

Web Address https://careers.indigenous.link/viewjob?jobname=74-BD-67-7F-6E-78

Company Bombay Zone

Location Scarborough, Ontario

Date Posted From: 2024-07-18 To: 2025-01-14

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$17 per hour for 40 hours per week

Languages English

Description

Bombay Zone 2030 Ellesmere Rd, Scarborough ON M1H 2V6 urgently require 1 Shift Manager who will be accountable for the day-to-day operations of the establishment.

Job Type: Permanent full-time position.

Must be available to work in shifts, holidays and weekends.

Experience

1-2 years

Education Requirements

College or other program in hospitality, restaurant management, food service administration or any related field

Essential Skills

- Supervise, schedule & coordinate the activities of the front and kitchen staffi34
- Establish methods to meet work schedules & organize and supervise shiftsĺ¾
- Resolve customer issues & conflicts among staff & ensure maximum customer satisfaction 13/4
- Supervise staff duties which include delegation, scheduling, training &mentoring responsibilities 13/4
- Assist in the completion of all cash & inventory audits.
- Estimate & order ingredients and supplies 13/4
- Ensure that food service meets quality control standards134
- Establish operating standards & implement quality improvements for the benefit of the customers &staff.
- Maintain records of stocks, repairs, sales and wastages.
- Maintain safe and clean premises in compliance with restaurant food safety regulations.

Additional Skills

Must be hardworking, organized, dedicated and capable of working in a fast-paced environment -standing & walking for extended hours.

How to Apply

Date Printed: 2024/07/29



Shift Manager

Job ID 8283F78B1FC51

Web Address http://NewCanadianWorker.ca/viewjob?jobname=8283F78B1FC51

Company Bombay Zone

Location Scarborough, Ontario

Date Posted From: 2024-07-18 To: 2025-01-14

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$17 per hour for 40 hours per week

Languages English

Description

Bombay Zone 2030 Ellesmere Rd, Scarborough ON M1H 2V6 urgently require 1 Shift Manager who will be accountable for the day-to-day operations of the establishment.

Job Type: Permanent full-time position.

Must be available to work in shifts, holidays and weekends.

Experience

1-2 years

Education Requirements

College or other program in hospitality, restaurant management, food service administration or any related field

Essential Skills

- Supervise, schedule & coordinate the activities of the front and kitchen staffi34
- Establish methods to meet work schedules & organize and supervise shiftsĺ¾
- Resolve customer issues & conflicts among staff & ensure maximum customer satisfaction 13/4
- Supervise staff duties which include delegation, scheduling, training &mentoring responsibilities 13/4
- Assist in the completion of all cash & inventory audits.
- Estimate & order ingredients and supplies 13/4
- Ensure that food service meets quality control standards134
- Establish operating standards & implement quality improvements for the benefit of the customers &staff.
- Maintain records of stocks, repairs, sales and wastages.
- Maintain safe and clean premises in compliance with restaurant food safety regulations.

Additional Skills

Must be hardworking, organized, dedicated and capable of working in a fast-paced environment -standing & walking for extended hours.

How to Apply

Date Printed: 2024/07/29



Shift Manager

Job ID FAF40045158E8

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=FAF40045158E8

Company Bombay Zone

Location Scarborough, Ontario

Date Posted From: 2024-07-18 To: 2025-01-14

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$17 per hour for 40 hours per week

Languages English

Description

Bombay Zone 2030 Ellesmere Rd, Scarborough ON M1H 2V6 urgently require 1 Shift Manager who will be accountable for the day-to-day operations of the establishment.

Job Type: Permanent full-time position.

Must be available to work in shifts, holidays and weekends.

Experience

1-2 years

Education Requirements

College or other program in hospitality, restaurant management, food service administration or any related field

Essential Skills

- Supervise, schedule & coordinate the activities of the front and kitchen staffi34
- Establish methods to meet work schedules & organize and supervise shifts134
- Resolve customer issues & conflicts among staff & ensure maximum customer satisfaction 13/4
- Supervise staff duties which include delegation, scheduling, training &mentoring responsibilities 13/4
- Assist in the completion of all cash & inventory audits.
- Estimate & order ingredients and supplies 13/4
- Ensure that food service meets quality control standards134
- Establish operating standards & implement quality improvements for the benefit of the customers &staff.
- Maintain records of stocks, repairs, sales and wastages.
- Maintain safe and clean premises in compliance with restaurant food safety regulations.

Additional Skills

Must be hardworking, organized, dedicated and capable of working in a fast-paced environment -standing & walking for extended hours.

How to Apply

Date Printed: 2024/07/29



Shift Manager

Job ID AC23CB5575

Web Address https://apathforall.com/viewjob?jobname=AC23CB5575

Company Bombay Zone

Location Scarborough, Ontario

Date Posted From: 2024-07-18 To: 2025-01-14

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$17 per hour for 40 hours per week

Languages English

Description

Bombay Zone 2030 Ellesmere Rd, Scarborough ON M1H 2V6 urgently require 1 Shift Manager who will be accountable for the day-to-day operations of the establishment.

Job Type: Permanent full-time position.

Must be available to work in shifts, holidays and weekends.

Experience

1-2 years

Education Requirements

College or other program in hospitality, restaurant management, food service administration or any related field

Essential Skills

- Supervise, schedule & coordinate the activities of the front and kitchen staffi34
- Establish methods to meet work schedules & organize and supervise shifts134
- Resolve customer issues & conflicts among staff & ensure maximum customer satisfaction 13/4
- Supervise staff duties which include delegation, scheduling, training &mentoring responsibilities 13/4
- Assist in the completion of all cash & inventory audits.
- Estimate & order ingredients and supplies 13/4
- Ensure that food service meets quality control standards134
- Establish operating standards & implement quality improvements for the benefit of the customers &staff.
- Maintain records of stocks, repairs, sales and wastages.
- Maintain safe and clean premises in compliance with restaurant food safety regulations.

Additional Skills

Must be hardworking, organized, dedicated and capable of working in a fast-paced environment -standing & walking for extended hours.

How to Apply