



# 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

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Keewatin, ON P0X 1C0

# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/19

## Host/Hostess

<b>Job ID</b>	<b>OK-UV-OP-02-34-08</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=OK-UV-OP-02-34-08">https://careers.indigenous.link/viewjob?jobname=OK-UV-OP-02-34-08</a>	
<b>Company</b>	Wickaninnish Inn	
<b>Location</b>	Tofino, British Columbia	
<b>Date Posted</b>	From: 2024-02-14	To: 2024-08-12
<b>Job</b>	Type: Full-time	Category: Hospitality
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$20 Per Hour Plus Gratuities	
<b>Languages</b>	English	

### Description

Join our Restaurant Team as a Restaurant Host, where you have the opportunity to learn and grow in a Relais & Chateaux property also recognized as an AAA 4-Diamond Resort and T&L World's Best Hotel.

Objectives:

- Ensure efficient and personalized guest service meeting and exceeding Relais & Chateaux, AAA 4 & 5 Diamond and Forbes Standards
- Lead by example and be a pro-active member of The Pointe Restaurant Team
- Managing detailed restaurant reservations via the Inn's Property Management System, email, and over the phone
- Floor management including server/table section assignment to ensure a smooth pace of service
- Welcoming and seating guests
- Receive and effectively communicate room service orders from guests, and process through use of Silverware POS; assisting with delivery when necessary
- Assisting service team when necessary
- Inspect dining and serving areas and equipment; keeping the restaurant guest ready at all times
- Ensuring menus are always up to date and presentable
- Accept payment from guests for food and beverages
- Various administration tasks including, but not limited to, reservation email requests, internal correspondence, e-commerce
- Perform quality assurance checks and address guest comments and complaints

Salary is \$20 per hour plus gratuities. Staff accommodation is available. Wages may be increased due to annual salary reviews, provincial minimum wage changes or at the employer's discretion. 2 positions available.

Benefits: Group insurance benefits (incl. vision care benefits, dental care benefits, life insurance, travel insurance), RRSP matching, gratuities, and other benefits (incl. Hotel/Restaurant discounts, free parking, wellness programs).

### Experience

- Previous fine dining or host/hostess experience an asset
- Previous experience with hotel and restaurant reservations software such as Maestro and Res Diary, Silverware, an asset

### Credentials

- Valid Serving It Right Certification

### Education Requirements

- Completion of secondary school required

### Essential Skills

- Willingness to learn in a team environment while striving to exceed Relais & Chateaux, AAA 4& 5 Diamond and Forbes Standards and be constantly challenged to grow within the restaurant team
- A professional attitude and an appreciation for detail
- A passion for guest service, appreciation of food & beverages and desire for continual education

- Professional and positive attitude in every aspect of the position
- Consistent punctuality and dedication
- A calm, polite and composed demeanor
- A desire to contribute exciting and innovative ideas towards the ongoing improvement of The Pointe Restaurant and the Wickaninnish Inn as a whole

**Weight Handling**

Ability to lift and carry up to 25 lbs/11.3 kgs

**Work Environment**

- A mutual understanding of your employment duration will be determined during your interview
- Must be legally authorized to work in Canada

**How to Apply**

In order to apply for this career opportunity, send your resume and cover letter to [jobs@wickinn.com](mailto:jobs@wickinn.com).

By submitting an application, you are attesting that the information given is accurate and you give consent to The Wickaninnish Inn to verify through means of previous employer contact and collection of information directly or indirectly through public social media. As we receive a high volume of e-mails, we are only able to respond directly to you if your Resume and interests align with our currently available positions.

# Job Board Posting



Date Printed: 2024/07/19

## Host/Hostess

<b>Job ID</b>	<b>NCW001091</b>
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=NCW001091">http://NewCanadianWorker.ca/viewjob?jobname=NCW001091</a>
<b>Company</b>	Wickaninnish Inn
<b>Location</b>	Tofino, British Columbia
<b>Date Posted</b>	From: 2024-02-14 To: 2024-08-12
<b>Job</b>	Type: Full-time Category: Hospitality
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$20 Per Hour Plus Gratuities
<b>Languages</b>	English

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- Accept payment from guests for food and beverages
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Salary is \$20 per hour plus gratuities. Staff accommodation is available. Wages may be increased due to annual salary reviews, provincial minimum wage changes or at the employer's discretion. 2 positions available.

Benefits: Group insurance benefits (incl. vision care benefits, dental care benefits, life insurance, travel insurance), RRSP matching, gratuities, and other benefits (incl. Hotel/Restaurant discounts, free parking, wellness programs).

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# Job Board Posting

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

Date Printed: 2024/07/19

## Host/Hostess

<b>Job ID</b>	<b>QVGJEOAC20797</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=QVGJEOAC20797">http://NoExperienceNeeded.ca/viewjob?jobname=QVGJEOAC20797</a>	
<b>Company</b>	Wickaninnish Inn	
<b>Location</b>	Tofino, British Columbia	
<b>Date Posted</b>	From: 2024-02-14	To: 2024-08-12
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