



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: 2024/04/28

Restaurant Manager

Job ID 2B-77-EC-A3-DD-EC

Web Address

<https://careers.indigenous.link/viewjob?jobname=2B-77-EC-A3-DD-EC>

Company Wickaninnish Inn

Location Tofino, British Columbia

Date Posted From: 2021-07-24 To: 2022-01-20

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$50000 - \$54000

Languages English

Description

We are currently accepting applications for the position of Restaurant Manager at The Wickaninnish Inn. The Restaurant Manager's scope of responsibility includes The Pointe Restaurant, On the Rocks Bar, Driftwood Café, Room Service, seasonal venues, the shared spaces of the Shoreline Terrace and Howard's Wine Cellar and all things service related to our food and beverage program. This role is a Senior Manager level position reporting to the Director of Food & Beverage and is a member of the Senior Management Team and overall Leadership Team of the Wickaninnish Inn. The Restaurant Manager plays an integral role in the overall management of the Wickaninnish Inn.

The rustic elegance and breathtaking views of our food & beverage venues complement our commitment to Canadian cuisine under the leadership of Chef Carmen Ingham and our award-winning wine and spirits program at the Wickaninnish Inn. This valued position requires a passionate hospitality professional with experience in the nuances and art of service and who strives to build a professionally dedicated team offering an educated and approachable fine dining experience to our guests here on the West Coast.

The successful candidate's daily responsibilities include but are not limited to leading the service team on the floor and administration of recruitment, scheduling/payroll, and financial reporting.

Plan, organize, direct, control, and evaluate the operations of food and beverage service at the Wickaninnish Inn

Determine type of services to be offered and implement operational procedures

Be involved in recruitment of staff and oversee staff training

Set staff work schedules and monitor staff performance

Control inventory, monitor revenues and modify procedures and prices

Resolve guest complaints and ensure health and safety regulations are being followed

Negotiate arrangements with suppliers

Experience

Several years of previous full scope management experience in a high-end standard driven establishment is required, hotel or resort F&B experience an asset.

Credentials

Serving It Right

FoodSafe Level 1

Essential Skills

Passion and experience with wine and spirits is required, Sommelier certification an asset.

We are looking for someone with a proven leadership record who is a skilled communicator and can multi-task in public view while making it look effortless. This position requires a commitment of 3 years.

Other

Benefits:

Â· Gratuities

Â· Medical Benefits

Â· Dental Benefits

Â· Group Insurance Benefits

Â· Life Insurance Benefits

Â· RRSP Benefits

Â· Vision Care Benefits

Â· Other Benefits (Hotel/Restaurant discounts, Recreation discounts, free parking)

How to Apply

To apply for this career opportunity, submit your resume and letter of intent by emailing 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. Due to the volume of applications we will only be contacting applicants that we feel are most compatible with our property.

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/04/28

Restaurant Manager

Job ID	7515C64361681	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=7515C64361681	
Company	Wickaninnish Inn	
Location	Tofino, British Columbia	
Date Posted	From: 2021-07-24	To: 2022-01-20
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$50000 - \$54000	
Languages	English	

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Job Board Posting

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

Date Printed: 2024/04/28

Restaurant Manager

Job ID	54166CB6176D3	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=54166CB6176D3	
Company	Wickaninnish Inn	
Location	Tofino, British Columbia	
Date Posted	From: 2021-07-24	To: 2022-01-20
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$50000 - \$54000	
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