



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: 2024/05/04

Banquet Manager

Job ID	34-1B-40-3A-AE-BB	
Web Address	https://careers.indigenous.link/viewjob?jobname=34-1B-40-3A-AE-BB	
Company	Fortune Terrace Chinese Cuisine	
Location	Richmond, British Columbia	
Date Posted	From: 2019-08-03	To: 2020-01-30
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$23.08 To \$25.08 Hourly For 40 Hours Per Week	
Languages	English	

Description

Vacancies: 1

Experience

2 years to less than 3 years

Education Requirements

College, CEGEP or other non-university certificate or diploma from a program of 3 months to less than 1 year

Essential Skills

Address customers' complaints or concerns; Negotiate with clients for catering or use of facilities; Monitor revenues and modify procedures and prices; Ensure health and safety regulations are followed; Develop, implement and analyze budgets; Provide customer service; Negotiate arrangements with suppliers for food and other supplies; Set staff work schedules and monitor staff performance; Determine type of services to be offered and implement operational procedures; Plan, organize, direct, control and evaluate daily operations

Work Environment

Work Conditions and Physical Capabilities

Fast-paced environment; Work under pressure; Physically demanding; Attention to detail

Additional Skills

Enforce provincial/territorial liquor legislation and regulations; Conduct performance reviews; Organize and maintain inventory

Other

Ability to Supervise

Staff in various areas of responsibility

Personal Suitability

Flexibility; Accurate; Team player; Client focus; Dependability; Reliability; Organized

How to Apply

By email:

info@fortuneterrace.com

By mail:

130 6200 River Road

Richmond, BC V7C 0B1

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/04

Banquet Manager

Job ID	BA8239F51B69C	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=BA8239F51B69C	
Company	Fortune Terrace Chinese Cuisine	
Location	Richmond, British Columbia	
Date Posted	From: 2019-08-03	To: 2020-01-30
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Job Board Posting

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

Date Printed: 2024/05/04

Banquet Manager

Job ID	9A944688A7FBE	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=9A944688A7FBE	
Company	Fortune Terrace Chinese Cuisine	
Location	Richmond, British Columbia	
Date Posted	From: 2019-08-03	To: 2020-01-30
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