

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.

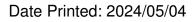
Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief 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





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 Location **Date Posted** Job Job Start Date Job Salary Languages English

Fortune Terrace Chinese Cuisine Richmond, British Columbia From: 2019-08-03 To: 2020-01-30 Category: Food Services Type: Full-time As soon as possible \$23.08 To \$25.08 Hourly For 40 Hours Per Week

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

Date Printed: 2024/05/04



Banquet Manager

BA8239F51B69C

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NewCanadianWorker.ca/viewjob?jobname=BA8239F51B69C Fortune Terrace Chinese Cuisine Richmond, British Columbia From: 2019-08-03 To: 2020-01-30 Type: Full-time Category: Food Services As soon as possible \$23.08 To \$25.08 Hourly For 40 Hours Per Week English

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Essential Skills

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By mail: 130 6200 River Road Richmond, BC V7C 0B1

Job Board Posting

Date Printed: 2024/05/04

Banquet Manager

9A944688A7FBE

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NoExperienceNeeded.ca/viewjob?jobname=9A944688A7FBE Fortune Terrace Chinese Cuisine Richmond, British Columbia From: 2019-08-03 To: 2020-01-30 Type: Full-time Category: Food Services As soon as possible \$23.08 To \$25.08 Hourly For 40 Hours Per Week English

Description

Vacancies: 1

Experience

2 years to less than 3 years

Education Requirements

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