



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

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/03

Restaurant Manager

Job ID	57-5A-3D-88-BB-38	
Web Address	https://careers.indigenous.link/viewjob?jobname=57-5A-3D-88-BB-38	
Company	Tilted Kilt Pub & Eatery	
Location	Toronto, Ontario	
Date Posted	From: 2020-02-17	To: 2020-08-15
Job	Type: Part-time and Full-time	Category: Food Services
Job Salary	\$20.00 / hour	
Languages	English	

Description

Job Location: 38 The Esplanade, Toronto, ON Canada

Terms: Permanent, Full-Time with flexible working hours

Vacancies: 1

Job duties include:

- Manage the activities of workers operating kitchen equipment and preparing, portioning and serving food and assign them duties respectively
- Implement marketing strategies to enhance the business
- Maintain all product inventory and analyze budgets
- In charge of conducting performance reviews of employees
- Manage the staff and make work schedules
- Resolve customer complaints whenever they arise
- Recruit and train food services staff
- Plan, organize, direct, control and evaluate daily operations
- Overseeing food orders and ensuring that food is prepared in a timely and correct manner
- Ensure food and service meets franchise standards and health and safety quality control standard
- Maintain records of repairs, sales, and wastage
- Prepare and submit reports

Qualified Canadian/ permanent residents including students, veterans, people with disabilities, newcomers to Canada, seniors, apprentices and/ or indigenous groups are encouraged to apply.

Experience

Minimum of 2-3 years of experience in the food sector. Supervisory/managerial level experience is recommended

Education Requirements

Completion of high school is required. Completion of Post-secondary education is required

How to Apply

If interested, please email at tiltedkiltcareers@gmail.com Only qualified candidates will be contacted.

Job Board Posting

Date Printed: 2024/05/03

Restaurant Manager

Job ID	96EBDE6E82D93	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=96EBDE6E82D93	
Company	Tilted Kilt Pub & Eatery	
Location	Toronto, Ontario	
Date Posted	From: 2020-02-17	To: 2020-08-15
Job	Type: Part-time and Full-time	Category: Food Services
Job Salary	\$20.00 / hour	
Languages	English	

Description

Job Location: 38 The Esplanade, Toronto, ON Canada

Terms: Permanent, Full-Time with flexible working hours

Vacancies: 1

Job duties include:

- Manage the activities of workers operating kitchen equipment and preparing, portioning and serving food and assign them duties respectively
- Implement marketing strategies to enhance the business
- Maintain all product inventory and analyze budgets
- In charge of conducting performance reviews of employees
- Manage the staff and make work schedules
- Resolve customer complaints whenever they arise
- Recruit and train food services staff
- Plan, organize, direct, control and evaluate daily operations
- Overseeing food orders and ensuring that food is prepared in a timely and correct manner
- Ensure food and service meets franchise standards and health and safety quality control standard
- Maintain records of repairs, sales, and wastage
- Prepare and submit reports

Qualified Canadian/ permanent residents including students, veterans, people with disabilities, newcomers to Canada, seniors, apprentices and/ or indigenous groups are encouraged to apply.

Experience

Minimum of 2-3 years of experience in the food sector. Supervisory/managerial level experience is recommended

Education Requirements

Completion of high school is required. Completion of Post-secondary education is required

How to Apply

If interested, please email at tiltedkiltcareers@gmail.com Only qualified candidates will be contacted.

Job Board Posting

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

Date Printed: 2024/05/03

Restaurant Manager

Job ID	174E0007A47B2	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=174E0007A47B2	
Company	Tilted Kilt Pub & Eatery	
Location	Toronto, Ontario	
Date Posted	From: 2020-02-17	To: 2020-08-15
Job	Type: Part-time and Full-time	Category: Food Services
Job Salary	\$20.00 / hour	
Languages	English	

Description

Job Location: 38 The Esplanade, Toronto, ON Canada

Terms: Permanent, Full-Time with flexible working hours

Vacancies: 1

Job duties include:

- Manage the activities of workers operating kitchen equipment and preparing, portioning and serving food and assign them duties respectively
- Implement marketing strategies to enhance the business
- Maintain all product inventory and analyze budgets
- In charge of conducting performance reviews of employees
- Manage the staff and make work schedules
- Resolve customer complaints whenever they arise
- Recruit and train food services staff
- Plan, organize, direct, control and evaluate daily operations
- Overseeing food orders and ensuring that food is prepared in a timely and correct manner
- Ensure food and service meets franchise standards and health and safety quality control standard
- Maintain records of repairs, sales, and wastage
- Prepare and submit reports

Qualified Canadian/ permanent residents including students, veterans, people with disabilities, newcomers to Canada, seniors, apprentices and/ or indigenous groups are encouraged to apply.

Experience

Minimum of 2-3 years of experience in the food sector. Supervisory/managerial level experience is recommended

Education Requirements

Completion of high school is required. Completion of Post-secondary education is required

How to Apply

If interested, please email at tiltedkiltcareers@gmail.com Only qualified candidates will be contacted.