

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.

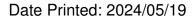
Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief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





Restaurant Manager

Job ID 89-17-FA-2D-B2-79 Web Address https://careers.indigenous.link/viewjob?jobname=89-17-FA-2D-B2-79 Company Positano Restaurant Toronto, Ontario Location **Date Posted** From: 2024-04-25 To: 2024-10-22 Job Type: Full-time Category: Food Services Job Start Date As soon as possible Job Salary \$23.00 Hourly / 40 Hours Per Week Languages English

Description

633 Mount Pleasant Rd., Toronto, ON, M4S 2M9 Permanent employment; Full time; Day, Evening, Weekend 1 vacancy Tasks Evaluate daily operations Modify food preparation methods and menu prices according to the restaurant budget Monitor staff performance Plan and organize daily operations Set staff work schedules Supervise staff Organize and maintain inventory Ensure health and safety regulations are followed Negotiate with clients for catering or use of facilities Address customers' complaints or concerns Provide customer service Plan, organize, direct, control and evaluate daily operations Supervision: 3-4 people Personal suitability Accurate Client focus Efficient interpersonal skills Excellent oral communication Excellent written communication Organized Ability to multitask Work conditions and physical capabilities Work under pressure Attention to detail Experience 2 years to less than 3 years

Education Requirements

No degree, certificate or diploma **Other**

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups: Support for newcomers and refugees Only apply to this job if: You are a Canadian citizen, a permanent or a temporary resident of Canada. You have a valid Canadian work permit. If you are not authorized to work in Canada, do not apply. The employer will not respond to your application. **How to Apply** Apply by email

positanotoronto@gmail.com

Job Board Posting

Date Printed: 2024/05/19



Restaurant Manager

Job ID EBD9C077B35BA Web Address http://NewCanadianWorker.ca/viewjob?jobname=EBD9C077B35BA Positano Restaurant Company Location Toronto, Ontario **Date Posted** From: 2024-04-25 To: 2024-10-22 Job Type: Full-time Category: Food Services Job Start Date As soon as possible Job Salary \$23.00 Hourly / 40 Hours Per Week Languages English

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Job Board Posting

Date Printed: 2024/05/19

NoExperienceNeeded.ca

your place for a first step or a fresh start

Restaurant Manager

Job ID 30474E0DFACBC Web Address http://NoExperienceNeeded.ca/viewjob?jobname=30474E0DFACBC Positano Restaurant Company Location Toronto, Ontario **Date Posted** From: 2024-04-25 To: 2024-10-22 Job Type: Full-time Category: Food Services Job Start Date As soon as possible Job Salary \$23.00 Hourly / 40 Hours Per Week Languages English

Description

633 Mount Pleasant Rd., Toronto, ON, M4S 2M9 Permanent employment; Full time; Day, Evening, Weekend 1 vacancy Tasks Evaluate daily operations Modify food preparation methods and menu prices according to the restaurant budget Monitor staff performance Plan and organize daily operations Set staff work schedules Supervise staff Organize and maintain inventory Ensure health and safety regulations are followed Negotiate with clients for catering or use of facilities Address customers' complaints or concerns Provide customer service Plan, organize, direct, control and evaluate daily operations Supervision: 3-4 people Personal suitability Accurate Client focus Efficient interpersonal skills Excellent oral communication Excellent written communication Organized Ability to multitask Work conditions and physical capabilities Work under pressure Attention to detail Experience 2 years to less than 3 years

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