



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.Link's 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: 2024/05/19

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	
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

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



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/19

Restaurant Manager

Job ID	EBD9C077B35BA	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=EBD9C077B35BA	
Company	Positano Restaurant	
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	
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Job Board Posting

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

Date Printed: 2024/05/19

Restaurant Manager

Job ID	30474E0DFACBC	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=30474E0DFACBC	
Company	Positano Restaurant	
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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