

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

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

Date Printed: 2024/05/19



Restaurant Manager

Job ID EBD9C077B35BA

Web Address http://NewCanadianWorker.ca/viewjob?jobname=EBD9C077B35BA

CompanyPositano RestaurantLocationToronto, 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

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

Description

633 Mount Pleasant Rd., Toronto, ON, M4S 2M9

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