



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: 2024/05/06

Restaurant Manager

Job ID 9E-96-C1-61-E5-41

Web Address

<https://careers.indigenous.link/viewjob?jobname=9E-96-C1-61-E5-41>

Company Desi Bar & Grill

Location Mississauga, Ontario

Date Posted From: 2020-01-07 To: 2020-07-05

Job Type: Full-time Category: Food Services

Job Salary \$20.00/hr

Languages English

Description

Job Location: B3- 925 Rathburn Road East, Mississauga, Ontario L4W 4C3 Canada

Terms: Permanent, Full-Time with flexible working hours

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
- Conduct performance reviews
- Manage the staff and make work schedules
- Resolve customer complaints when needed
- 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, new comers to Canada, seniors, apprentices and/ or indigenous groups are encouraged to apply.

Experience

Minimum 1-2 years of experience in 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: desibargrill@gmail.com only qualified candidates will be contacted.

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/06

Restaurant Manager

Job ID	0F482CE88B1DD	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=0F482CE88B1DD	
Company	Desi Bar & Grill	
Location	Mississauga, Ontario	
Date Posted	From: 2020-01-07	To: 2020-07-05
Job	Type: Full-time	Category: Food Services
Job Salary	\$20.00/hr	
Languages	English	

Description

Job Location: B3- 925 Rathburn Road East, Mississauga, Ontario L4W 4C3 Canada

Terms: Permanent, Full-Time with flexible working hours

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
- Conduct performance reviews
- Manage the staff and make work schedules
- Resolve customer complaints when needed
- 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, new comers to Canada, seniors, apprentices and/ or indigenous groups are encouraged to apply.

Experience

Minimum 1-2 years of experience in 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: desibargrill@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: 2024/05/06

Restaurant Manager

Job ID	9508481D1D799	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=9508481D1D799	
Company	Desi Bar & Grill	
Location	Mississauga, Ontario	
Date Posted	From: 2020-01-07	To: 2020-07-05
Job	Type: Full-time	Category: Food Services
Job Salary	\$20.00/hr	
Languages	English	

Description

Job Location: B3- 925 Rathburn Road East, Mississauga, Ontario L4W 4C3 Canada

Terms: Permanent, Full-Time with flexible working hours

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
- Conduct performance reviews
- Manage the staff and make work schedules
- Resolve customer complaints when needed
- 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, new comers to Canada, seniors, apprentices and/ or indigenous groups are encouraged to apply.

Experience

Minimum 1-2 years of experience in 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: desibargrill@gmail.com only qualified candidates will be contacted.