

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: 2024/05/07



Restaurant Manager

Job ID A3-57-D8-BB-E5-FA

Web Address https://careers.indigenous.link/viewjob?jobname=A3-57-D8-BB-E5-FA

Company Pan Flame Indian Cuisine

Location Camrose, Alberta

Date Posted From: 2021-09-16 To: 2022-03-15

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$21.63 / hour 36 to 44 hours / week

Languages English

Description

Location6510 48 Ave

Camrose, AB T4V 3A3 Vacancies 1

Employment groups: Indigenous people

Terms of employment Permanent employment

Employment conditions: Overtime, Morning, Day, Evening, Shift, Weekend, Flexible hours

Ability to Supervise: 5-10 people

Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Tight deadlines, Repetitive

tasks, Attention to detail, Standing for extended periods, Overtime required, Large workload

Personal Suitability: Effective interpersonal skills, Client focus, Accurate, Team player, Excellent oral communication,

Reliability, Organized, Dependability, Flexibility, Excellent written communication

Additional Skills: Organize and maintain inventory

Specific Skills

Plan, organize, direct, control and evaluate daily operations, Monitor revenues and modify procedures and prices, Ensure health and safety regulations are followed, Negotiate arrangements with suppliers for food and other supplies, Negotiate with clients for catering or use of facilities, Develop, implement and analyze budgets, Participate in marketing plans and implementation, Set staff work schedules and monitor staff performance, Address customers' complaints or concerns, Recruit, train and supervise staff, Provide customer service

Experience

1 year to less than 2 years

Education Requirements

College/CEGEP

How to Apply

By email

panflamerestaurant@gmail.com

Job Board Posting

Date Printed: 2024/05/07



Restaurant Manager

Job ID C66BD9C22646F

Web Address http://NewCanadianWorker.ca/viewjob?jobname=C66BD9C22646F

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Job Board Posting

Date Printed: 2024/05/07

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

Restaurant Manager

Job ID 64281EDC5F363

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=64281EDC5F363

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