



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: 2024/05/04

Restaurant Manager

Job ID	B1-0A-2C-BC-98-C5	
Web Address	https://careers.indigenous.link/viewjob?jobname=B1-0A-2C-BC-98-C5	
Company	Swiss Chalet	
Location	Newmarket, Ontario	
Date Posted	From: 2022-05-18	To: 2022-11-14
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$20 per hour for a minimum of 30 hours per week;	
Languages	English	

Description

Swiss Chalet is looking for a professional and experienced Restaurant Manager with strong leadership and management skills for their locations at 1111 Davis Drive, Newmarket Ontario. You will be responsible for all aspects of the business including guest service, staff management, operations and safety & compliance; Job Type: Permanent full time position; Overtime: 1.5 times the wage after 44 hours per week

Experience

3-5 years

Education Requirements

Completion of secondary school; A college or other program in hospitality or food and beverage service management will be an asset

Essential Skills

- Coordinate front and back restaurant operations; - Organize and supervise shifts; - Responsible for the hiring, training, appraising and enforcing staff policies and procedures; - Ensure compliance with sanitation and safety regulations; - Ensure that the restaurant's HR policies are in place and implemented; - Organize marketing activities, promotional events, discount schemes and recommend ways to reach a broader audience through social media; - Control operational costs and identify measures to reduce wastage; - Implement policies and protocols that will maintain future operations; - Regularly audit inventory levels and ensure that inventory is properly itemized, counted and replenished; - Supervise the purchase and storage of stocks; - Tracking food costs and raising prices whenever necessary; - Vendor management - Ability to identify vendors with the best services and rates; - Look after the repair, maintenance, replacement and installation of all restaurant equipment; - Respond to customer queries and complaints

Additional Skills

Must be hardworking, organized, dedicated and capable of working in a fast paced environment. Strong leadership, motivational and people skills

How to Apply

Interested candidates may apply to resumesswisschalet@gmail.com

Job Board Posting



NewCanadianWorker
A Fresh Start for New Arrivals

Date Printed: 2024/05/04

Restaurant Manager

Job ID	8E5841E94B362	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=8E5841E94B362	
Company	Swiss Chalet	
Location	Newmarket, Ontario	
Date Posted	From: 2022-05-18	To: 2022-11-14
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$20 per hour for a minimum of 30 hours per week;	
Languages	English	

Description

Swiss Chalet is looking for a professional and experienced Restaurant Manager with strong leadership and management skills for their locations at 1111 Davis Drive, Newmarket Ontario. You will be responsible for all aspects of the business including guest service, staff management, operations and safety & compliance; Job Type: Permanent full time position; Overtime: 1.5 times the wage after 44 hours per week

Experience

3-5 years

Education Requirements

Completion of secondary school; A college or other program in hospitality or food and beverage service management will be an asset

Essential Skills

- Coordinate front and back restaurant operations; - Organize and supervise shifts; - Responsible for the hiring, training, appraising and enforcing staff policies and procedures; - Ensure compliance with sanitation and safety regulations; - Ensure that the restaurant's HR policies are in place and implemented; - Organize marketing activities, promotional events, discount schemes and recommend ways to reach a broader audience through social media; - Control operational costs and identify measures to reduce wastage; - Implement policies and protocols that will maintain future operations; - Regularly audit inventory levels and ensure that inventory is properly itemized, counted and replenished; - Supervise the purchase and storage of stocks; - Tracking food costs and raising prices whenever necessary; - Vendor management - Ability to identify vendors with the best services and rates; - Look after the repair, maintenance, replacement and installation of all restaurant equipment; - Respond to customer queries and complaints

Additional Skills

Must be hardworking, organized, dedicated and capable of working in a fast paced environment. Strong leadership, motivational and people skills

How to Apply

Interested candidates may apply to resumesswisschalet@gmail.com

Job Board Posting

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

Date Printed: 2024/05/04

Restaurant Manager

Job ID	9FC84EFD613B7	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=9FC84EFD613B7	
Company	Swiss Chalet	
Location	Newmarket, Ontario	
Date Posted	From: 2022-05-18	To: 2022-11-14
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$20 per hour for a minimum of 30 hours per week;	
Languages	English	

Description

Swiss Chalet is looking for a professional and experienced Restaurant Manager with strong leadership and management skills for their locations at 1111 Davis Drive, Newmarket Ontario. You will be responsible for all aspects of the business including guest service, staff management, operations and safety & compliance; Job Type: Permanent full time position; Overtime: 1.5 times the wage after 44 hours per week

Experience

3-5 years

Education Requirements

Completion of secondary school; A college or other program in hospitality or food and beverage service management will be an asset

Essential Skills

- Coordinate front and back restaurant operations; - Organize and supervise shifts; - Responsible for the hiring, training, appraising and enforcing staff policies and procedures; - Ensure compliance with sanitation and safety regulations; - Ensure that the restaurant's HR policies are in place and implemented; - Organize marketing activities, promotional events, discount schemes and recommend ways to reach a broader audience through social media; - Control operational costs and identify measures to reduce wastage; - Implement policies and protocols that will maintain future operations; - Regularly audit inventory levels and ensure that inventory is properly itemized, counted and replenished; - Supervise the purchase and storage of stocks; - Tracking food costs and raising prices whenever necessary; - Vendor management - Ability to identify vendors with the best services and rates; - Look after the repair, maintenance, replacement and installation of all restaurant equipment; - Respond to customer queries and complaints

Additional Skills

Must be hardworking, organized, dedicated and capable of working in a fast paced environment. Strong leadership, motivational and people skills

How to Apply

Interested candidates may apply to resumesswisschalet@gmail.com