



Competitive Edge Media Group

in partnership with Indigenous Link



Since 1999, Competitive Edge Media Group Inc. has been dedicated to designing various tools to communicate with underrepresented groups across Canada. Since then, our recruiting strategy has been very successful at helping both employers and job seekers find employment in Canada.

As part of our company's ongoing commitment in providing quality employment services to Canadian job seekers, we introduced three job boards and related services that are fully-focused on helping 'newcomers' to Canada, 'youth' and refugees/asylum seekers.

- NewCanadianWorker.ca (New to work-force, new Canadians & immigrants)
- NoExperienceneeded.ca (Students & entry-level job-seekers)
- APathForAll.com (Refugees & asylum seekers)

Through our strategic partnership with Indigenous Link's Diversity Recruitment Program, Careers.Indigenous.Link offers the hottest job listings for Canada's largest corporations and government departments. Indigenous Job Seekers can find thousands of Indigenous-specific jobs in just about every industry, city, province and postal code. The team behind Indigenous Link is dedicated to connecting Indigenous Peoples of Canada with great jobs.

Competitive Edge Media Group Inc. will continue to add services and enhance functionality ensuring a more effective employer and job-seeker experience.

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	
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

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	

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