

## **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**

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**

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