



Manager, restaurant

Posted by: Employer detailsButter chicken roti

Posting date: 16-Oct-2024 **Closing date:** 14-Apr-2025

Education: Bachelor's degree

Language: English

Job location: Whitby

Salary: \$28.50 Per Hour

Years of Experience: 3 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ2477156

Expired

Job description:

Tasks

- Analyze budget to boost and maintain the restaurant's profits
- Develop budget to determine cost of food, ingredients, alcohol, kitchen and cleaning supplies
- Evaluate daily operations
- Modify food preparation methods and menu prices according to the restaurant budget
- Monitor revenues to determine labour cost
- Monitor staff performance
- Plan and organize daily operations

- Recruit staff
- Set staff work schedules
- Supervise staff
- Train staff
- Determine type of services to be offered and implement operational procedures
- Balance cash and complete balance sheets, cash reports and related forms
- Enforce provincial/territorial liquor legislation and regulations
- Organize and maintain inventory
- 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
- Participate in marketing plans and implementation
- Address customers' complaints or concerns
- Provide customer service

Supervision

5-10 people

Experience and specialization

Computer and technology knowledge

- MS Office
- MS Outlook

Additional information

Work conditions and physical capabilities

- Fast-paced environment
- Physically demanding
- Standing for extended periods

Personal suitability

- Client focus
- Efficient interpersonal skills

Excellent oral communication

Organized

Team player

Ability to multitask

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: butterchickenrotiwhitby@gmail.com

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