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Manager, restaurant

Posted by: Employer details Butter 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

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