



restaurant manager

Posted by: The Black Wolf Smokehouse

Posting date: 17-Feb-2025 **Closing date:** 16-Aug-2025

Education: College Diploma or equivalent experience

Language: English

Job location: Orangeville

Salary: \$35 Per Hour

Years of Experience: 3 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ6794313

Job description:

Responsibilities:

- Analyze budget to boost and maintain the restaurant's profits
- Develop budget to determine cost of food, ingredients, alcohol, kitchen and cleaning supplies
- 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
- Set staff work schedules

- Train staff
- Determine type of services to be offered and implement operational procedures
- Conduct performance reviews
- Cost products and services
- 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
- Participate in marketing plans and implementation

Job Details:

- **Employment Type:** Full-time, year-round
- **Pay:** Starting at \$35.00 per hour
- **Work Hours:** 30-40 hours per week
- **Overtime:** 1.5 times the regular rate for hours worked over 8 hours per day and 44 hours per week.
- **Vacation Pay:** 4% of base wages
- **Vacation:** Two weeks of paid vacation per year

Requirements:

- At least 2 year of restaurant experience or related experience.
- Good team working, standing in extended periods, physically demanding.
- Ability to work efficiently and with attention to detail.
- Capable of working both independently and as part of a team.

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: info.theblackwolfsmokehouse@gmail.com

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