



## Restaurant Manager

**Posted by:** Chachalacas Bar and Kitchen

**Posting date:** 07-Apr-2025      **Closing date:** 04-Oct-2025

**Education:** High school

**Language:** English

**Job location:** Biggar

**Salary:** \$30 Per Hour

**Years of Experience:** 1 year

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ1254858

## 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
- 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

- Set staff work schedules
- Supervise staff
- Train staff
- Balance cash and complete balance sheets, cash reports and related forms
- Cost products and services
- Organize and maintain inventory
- Leading/instructing individuals
- Provide customer service

**Job Details:**

- **Employment Type:** Full-time, year-round
- **Pay:** Starting at \$30.00 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: [ad@chachalacas.ca](mailto:ad@chachalacas.ca)

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