



Restaurant manager

Posted by: Employer detailsBeaumont Kitchen

Posting date: 14-Nov-2024 **Closing date:** 13-May-2025

Education: College Diploma

Language: English

Job location: Toronto

Salary: \$56000 Per Year

Years of Experience: 2 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ4029640

Expired

Job description:

Beaumont Kitchen is a fashionable all-day dining lounge that balances comfort and sophistication. Our cuisine is chef-driven and rooted in quality, showcasing fresh, seasonal, and local ingredients creatively and authentically. Inviting you to enjoy without guilt, our healthy-meets-indulgent menu excites, nourishes and satisfies.

Under the direction of the General Manager, the Restaurant Manager is accountable for the day to day operations of the restaurant including staffing, cost

controls, staff training, budgeting, administration and active floor management during service.

Responsibilities

Tasks

- Plan, organize, direct, control and evaluate daily operations
- Determine type of services to be offered and implement operational procedures
- Balance cash and complete balance sheets, cash reports and related forms
- Cost products and services
- Monitor revenues and modify procedures and prices
- Ensure health and safety regulations are followed
- Set staff work schedules and monitor staff performance
- Leading/instructing individuals
- Address customers' complaints or concerns
- Provide customer service
- Recruit, train and supervise staff

Supervision

More than 20 people

Working Hours 35-40

Locations - Managing Upto 3 locations in Toronto region

Credentials

Certificates, licences, memberships, and courses

- Smart Serve
- First Aid Certificate
- Workplace Hazardous Materials Information System (WHMIS) Certificate
- Safe Food Handling certificate
- Food Safety Certificate

Experience and specialization

Computer and technology knowledge

MS Excel
MS Word
Point of sale system

Additional information

Security and safety

Reference required

Work conditions and physical capabilities

Fast-paced environment
Work under pressure
Standing for extended periods

Personal suitability

Client focus
Efficient interpersonal skills
Excellent oral communication
Reliability
Team player
Ability to multitask

Benefits

Health benefits

Dental plan
Disability benefits
Health care plan
Vision care benefits

Financial benefits

Gratuities

Registered Retirement Savings Plan (RRSP)

Other benefits

Paid time off (volunteering or personal days)

How-to-apply instructions

Here is what you must include in your application:

- Cover letter
- Proof of the requested certifications
- Highest level of education and name of institution where it was completed

This job posting includes screening questions. Please answer the following questions when applying:

- Are you available for the advertised start date?
- Are you currently legally able to work in Canada?
- Do you have previous experience in this field of employment?
- Do you have the above-indicated required certifications?

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: oliverbonacinihospitality@gmail.com

Posted on canadianjobportal.com