



Restaurant Manager

Description

Restaurant and food service managers plan, organize, direct, control and evaluate the operations of restaurants.

Duties

- Plan, organize, direct, control and evaluate the operations of a restaurant, bar, cafeteria or other food or beverage service
- Determine type of services to be offered and implement operational procedures
- Recruit staff and oversee staff training
- Set staff work schedules and monitor staff performance
- Control inventory, monitor revenues and modify procedures and prices
- Resolve customer complaints and ensure health and safety regulations are followed
- Negotiate arrangements with suppliers for food and other supplies
- Negotiate arrangements with clients for catering or use of facilities for banquets or receptions.

Qualification

- Completion of a college or other program related to hospitality or food and beverage service management is usually required.

Closing Date

January 28, 2024

Categories

Services

Employer

10042859 Manitoba Inc-
Wayback Burger

Location

Downtown

Address

2864 Pembina Hwy, 30
WINNIPEG, R3T3L9

Job Type

Full-time

Education Level

College

Wage

\$22.00 - \$22.00

- Responsible beverage service certification is usually required for managers of establishments serving alcoholic beverages.
- Several years of experience in the food service sector, including supervisory experience, are required.

Email

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Phone

(204) 881-0133