



Restaurant Manager

Description

We are looking for an individual to join our team as a Restaurant Manager. You will oversee daily operations, lead staff, and ensure excellent customer service. Strong leadership and communication skills are required.

Duties

- Plan, organize, direct, control and evaluate the operations of a restaurant to ensure it is upholding the food safety and operational expectations.
- Determine type of services to be offered and implement operational procedures based on the Domino's Pizza operational system.
- Recruit, interview, and train new staff as per the Domino's Canada training guidelines.
- Create work schedules based on the needs of the store and evaluate existing staff on their performance.
- Monitor inventory usage to avoid food fast or food under usage, monitor sales on a regular basis and modify procedures and prices in conjunction with the owner to solve operational problems
- Resolve customer complaints using and ensure health and safety regulations are followed
- Negotiate arrangements with Domino's Pizza suppliers for food and other supplies as well as place orders with those

Closing Date

June 30, 2026

Categories

Management

Employer

6935916 Manitoba Ltd -
Dominos Pizza

Location

Rural

Address

256 Fischer Ave The Pas, R9A
1K6

Job Type

Full-time

Education Level

Other

Email

applications@titanspizza.com

suppliers to ensure the restaurant is adequately stocked for the sales.

- Negotiate arrangements with clients for catering large events.

Qualification

- 2 years of Restaurant Manager experience
- Food Handlers Certification
- Any post secondary in Business Management, Human Resources, or Food and Hospitality is an Asset
- Strong leadership and team management skills
- Customer service-focused mindset
- Knowledge of inventory management and cost control
- A successful candidate will be available for 32-40 hours per week.
- Evenings and Weekend availability is mandatory for this position.