



## Restaurant Manager

### Description

We are looking for an individual to join our team at Thai Express, Outlet Collection Winnipeg, as a Restaurant Manager. The successful candidate will oversee daily restaurant operations, lead staff, and ensure excellent customer service in a fast-paced quick-service restaurant environment. Strong leadership, communication, and organizational skills are required.

### Duties

- Plan, organize, direct, control and evaluate the daily operations of the restaurant to ensure food safety, service quality, cleanliness, and operational standards are consistently met.
- Determine the type of services to be offered and implement operational procedures based on Thai Express standards, menu offerings, and customer service expectations.
- Recruit, interview, train, supervise, and support staff in accordance with restaurant policies, Thai Express procedures, and applicable food safety guidelines.
- Create work schedules based on business needs, assign duties to staff, and evaluate employee performance.
- Monitor inventory usage, food waste, sales, labour costs, and operating expenses; work with the owner or designated management to adjust procedures, pricing, and staffing to resolve operational issues.
- Resolve customer complaints professionally and ensure that health, safety, sanitation, and

### Closing Date

September 17, 2026

### Categories

Management

### Employer

Thai Express

### Location

Assiniboine South

### Address

Manitoba - 77118 RD 18  
Marquette, R0H 0V0

### Job Type

Full-time

### Education Level

Bachelor

### Email

applythai.01@gmail.com

food handling regulations are followed at all times.

- Negotiate arrangements with approved suppliers for food, beverages, packaging, and other supplies; place orders to ensure the restaurant remains adequately stocked for daily operations.
- Coordinate with customers and clients for large orders, group meals, and catering-style requests when required.

## **Qualification**

- 2 years of Restaurant Manager experience
- Any post-secondary education in Business Management, Human Resources, Food and Hospitality, or a related field is an asset
- Strong leadership and team management skills
- Customer service-focused mindset
- Knowledge of inventory management and cost control