

Restaurant Manager

Posted By: Chachalacas Bar And Kitchen

Location: Biggar

Salary: \$30 Per Hour

JOB ID: RJ4044653

Posting Date: 07-Apr-2025

Expiry date: 04-Oct-2025

Education: High school

Language: English

Vacancies: 1

Years of Experience: 1 year

Job Type: Full Time

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 refrence letter from your previous employer to the following email: ad@chachalacas.ca

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