

# **Restaurant Manager**

Posted by Chachalacas Bar and Kitchen

Posting Date: 07-Apr-2025

Closing Date: 04-Oct-2025

**Location**: Biggar

Salary: \$30 Per Hour

### **Job Requirements**

• Education: High school

• Language: English

• Years of Experience: 1 year

• Vacancy: 1

Job Type: Full TimeJob ID: DISJ1538224

## **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

## Posted on Disabled job Portal