



Restaurant Manager - NOC: 60030

Description

1. We are seeking an experienced and passionate Restaurant Manager to lead our team at Mr. Calzone. The ideal candidate will have a strong background in restaurant management, a commitment to providing excellent customer service, and the ability to manage daily operations efficiently.
2. **Benefits:**
 - Competitive Salary
 - Opportunities for professional development and growth within the company
 - Supportive and collaborative work environment
1. **Pay:** \$24 per hour
2. **Vacancies:** 02
3. **Address:** 653 Corydon Avenue Winnipeg, MB R3M 0W3
4. **How to Apply:** If you are passionate about the restaurant industry and have the skills and experience, we are looking for, we would love to hear from you! Please submit your resume and a cover letter detailing your relevant experience and why you would be a great fit for this role to careercalzone@gmail.com.
5. Join the Mr. Calzone team and be a part of our exciting journey to deliver delicious food and outstanding service to our valued customers.

Duties

Closing Date

July 1, 2025

Categories

Management

Employer

Hashemee Group Corporation

Location

Downtown

Address

653 Corydon Avenue
Winnipeg, R3M 0W3

Job Type

Full-time

Education Level

High School

Email

careercalzone@gmail.com

Responsibilities:

- Analyze budgets to boost and maintain the restaurant's profits
- Develop budgets to determine the cost of food, ingredients, alcohol, kitchen, and cleaning supplies
- Evaluate and modify food preparation methods and menu prices according to the restaurant budget
- Monitor revenues to determine labor costs
- Monitor and evaluate staff performance
- Plan, organize, and oversee daily operations
- Recruit, supervise, and train staff
- Set staff work schedules
- Determine the type of services to be offered and implement operational procedures
- Balance cash and complete balance sheets, cash reports, and related forms
- Conduct performance reviews
- Cost products and services
- Enforce provincial/territorial liquor legislation and regulations
- Organize and maintain inventory
- Ensure health and safety regulations are followed
- Negotiate arrangements with suppliers for food and other supplies
- Negotiate with clients for catering or use of facilities
- Participate in marketing plans and their implementation
- Lead and instruct individuals
- Address customers' complaints or concerns
- Provide excellent customer service
- Manage events

Qualification

Requirements:

- Experience as a Restaurant Manager is not a requirement but is considered as an asset.
- Strong leadership and team management skills
- Excellent communication and interpersonal skills
- Knowledge of restaurant management software and POS systems

- Ability to work flexible hours, including evenings and weekends
- Strong problem-solving skills and the ability to handle stressful situations
- Commitment to providing exceptional customer service
- High school diploma or equivalent; a degree in hospitality management or related field is a plus