



# Restaurant Manager

## Description

Restaurant and food service managers plan, organize, direct, control and evaluate the operations of restaurants, bars, cafeterias and other food and beverage services. They are employed in food and beverage service establishments, or they may be self-employed.

## Duties

Responsibilities

Tasks

- 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
- Plan and organize daily operations
- Cost products and services
- Ensure health and safety regulations are followed
- Negotiate arrangements with suppliers for food and other supplies

Additional information

Work conditions and physical capabilities

- Fast-paced environment
- Work under pressure

Personal suitability

- Excellent oral communication

## Closing Date

December 31, 2024

## Categories

Management

## Employer

Moxie's

## Location

Assiniboine South

## Address

1620 Kenaston Blvd  
Winnipeg, R3P 0Y4

## Job Type

Full-time

## Education Level

College

## Wage

\$16.50 - \$24.00

## Email

- Flexibility
- Organized
- Reliability
- Team player

## **Qualification**

Overview

Languages

English

Education

- College, CEGEP or other non-university certificate or diploma from a program of 1 year to 2 years

Experience

2 years to less than 3 years

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