



Restaurant Manager- NOC: 60030

Description

Sultan's Shawarma is looking for an enthusiastic and experienced Restaurant Manager to join our team. As the Restaurant Manager, you will be responsible for overseeing daily operations, ensuring customer satisfaction, and maintaining a high standard of food quality and service. You will lead by example, inspiring our staff to provide exceptional customer service and uphold the authentic experience that Sultan's Shawarma is known for. If you are passionate about Middle Eastern cuisine and have a knack for managing a busy restaurant environment, we would love to hear from you!

Duties

- 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

Closing Date

September 1, 2025

Categories

Management

Employer

Sultan's Shawarma

Location

Downtown

Address

540 Ellice Ave
Winnipeg, R3B 1Z4

Job Type

Permanent

Education Level

High School

Email

raadkimes@gmail.com

- 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

- 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