



## 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

- Plan, organize, direct, control and evaluate the operations of a restaurant, bar, cafeteria or other food or beverage service
- Determine type of services to be offered and implement operational procedures
- Recruit staff and oversee staff training
- Set staff work schedules and monitor staff performance
- Control inventory, monitor revenues and modify procedures and prices
- Resolve customer complaints and ensure health and safety regulations are followed
- Negotiate arrangements with suppliers for food and other supplies
- Negotiate arrangements with clients for catering or use of facilities for banquets or receptions.

### Qualification

- Completion of a college or other program related to hospitality or food and beverage service management is usually required.
- Responsible beverage service certification is usually required for managers of establishments

### Closing Date

December 31, 2026

### Categories

Management

### Employer

CC NEEPAWA LTD.

### Location

Rural

### Address

51 Main Street E.  
Neepawa, R0J 1H0

### Job Type

Full-time

### Education Level

College

### Wage

\$18.00 - \$25.00

serving alcoholic beverages.

- Several years of experience in the food service sector, including supervisory experience, are required.