



Restaurant Manager

Description

Job Title: Restaurant Manager (NOC 60030)

Job Description:

We are looking for an individual to join our team at Kimchi Korean Delight, Outlet Collection Winnipeg, as a Restaurant Manager. The successful candidate will oversee daily restaurant operations, lead staff, and ensure excellent customer service in a fast-paced quick-service restaurant environment. Strong leadership, communication, and organizational skills are required.

Duties

- Plan, organize, direct, control and evaluate the daily operations of the restaurant to ensure food safety, service quality, cleanliness, and operational standards are consistently met.
- Determine the type of services to be offered and implement operational procedures based on the restaurant's standards, menu offerings, and customer service expectations.
- Recruit, interview, train, supervise, and support staff in accordance with restaurant policies, Kimchi Korean Delight's procedures, and applicable food safety guidelines.
- Create work schedules based on business needs, assign duties to staff, and evaluate employee performance.
- Monitor inventory usage, food waste, sales, labour costs, and operating expenses; work with the owner or designated management to adjust

Closing Date

November 19, 2026

Categories

Management

Employer

Kimchi Korean Delight

Location

Fort Garry

Address

1225 St Mary's Rd
Unit 61 Winnipeg,
R2M 5L5

Job Type

Full-time

Education Level

Bachelor

procedures, pricing, and staffing to resolve operational issues.

- Resolve customer complaints professionally and ensure that health, safety, sanitation, and food handling regulations are followed at all times.
- Negotiate arrangements with approved suppliers for food, beverages, packaging, and other supplies; place orders to ensure the restaurant remains adequately stocked for daily operations.
- Coordinate with customers and clients for large orders, group meals, and catering-style requests when required.

Qualification

- 2 years of Restaurant Manager experience
- Any post-secondary education in Business Management, Human Resources, Food and Hospitality, or a related field is an asset
- Strong leadership and team management skills
- Customer service-focused mindset
- Knowledge of inventory management and cost control