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# Restaurant Manager

**Posted by:** Good Buddy Restaurant (South)

**Location:** Edmonton

**Salary:** \$36.00 Per Hour

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## Job Details

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**Job ID**

NCJ2482920

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**Posting Date :** 05-Mar-2026

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**Expiry Date :** 21-Sep-2026

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**Education :** Completion of a college or other program related to hospitality or food and beverage service management

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**Language :** English

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**Vacancies :** 1

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**Years of Experience :** 3 years

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**Job Type :** Full Time

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## Job Description

**Restaurant Manager (NOC: 60030)**






**Number of Positions Available:** 1

**Term of Employment:** Permanent Position, 35 - 40 hours per week, on shift, overtime Available

**Responsibilities:**

-  Plan, organize and oversee the daily operations of the restaurant to ensure smooth service and efficient workflow.
-  Monitor daily sales and labour costs, and adjust staffing levels when necessary to maintain profitability.
-  Recruit, train and supervise staff, and monitor their performance to ensure service standards are maintained.
-  Prepare staff schedules and coordinate work shifts based on business needs.
-  Determine the type of services to be offered and implement operational procedures for front-of-house and overall restaurant operations.
-  Maintain adequate inventory levels and coordinate orders of food, beverages and supplies.
-  Negotiate with suppliers for food and other restaurant supplies to ensure quality and cost efficiency.
-  Ensure compliance with health, safety and sanitation regulations at all times.
-  Handle customer complaints or concerns in a professional manner and ensure high standards of customer service.
-  Coordinate with clients for catering services or special events when required.

**Requirements:**

-  Completion of a college or other program related to hospitality or food and beverage service management
-  3-5 years of experience in the food service sector, including supervisory experience
-  Strong leadership and team supervision skills
-  Ability to manage daily restaurant operations in a fast-paced environment
-  Ability to maintain high standards of customer service and strong interpersonal skill

**Business Location:** [2059 111 ST Edmonton AB T6J 4V9](#)

**Email Resume and Cover Letter to:** [gbuddy.jack@gmail.com](mailto:gbuddy.jack@gmail.com)

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**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [gbuddy.jack@gmail.com](mailto:gbuddy.jack@gmail.com)**

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