

# **Restaurant Manager**

**Posted by: Chinese Hot Pot Buffet** 

**Location:** Edmonton **Salary:** \$36.00 Per Hour

**Job ID:** YJ4005645

Posting Date: 10-Oct-2025

Expiry Date: 08-Apr-2026

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

service management

Language: English

Vacancies: 1

Experience: 3 years

Job Type: Full Time

# **Job Description**

## **Restaurant Manager (NOC: 60030)**

**Number of Positions Available: 1** 

**Term of Employment:** Permanent Position, 35 - 40 hours per week – Overtime Available

Location of Work: Edmonton, Alberta

**Wage:** \$36.00 per Hour

Language Requirements: English

### **Responsibilities:**

- Plan, organize, and evaluate daily restaurant operations to ensure efficient service and customer satisfaction.
- Develop and implement operational procedures tailored to hotpot dining.
- Recruit, train, and supervise staff to maintain high performance and service standards.
- Prepare staff schedules and monitor performance to optimize productivity.
- Manage inventory, control costs, and recommend adjustments to pricing or procedures.
- Address customer concerns and ensure compliance with health and safety regulations.
- Negotiate and manage supplier contracts to secure quality food and supplies.
- Negotiate arrangements with clients for catering services or for use of facilities for banquets and receptions.

### **Qualifications:**

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

Business Location: 5420 Calgary Trail Edmonton AB T6H 4J8

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: chinesehotpot@yahoo.com

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