

Costa Café: Restaurant Manager - Closing Date: Jul 07, 2025

\$35.50 hourly, 30 hours per week, Permanent Full Time, Lac La Biche, AB

Tasks

- Develop budget to determine cost of food, ingredients, alcohol, kitchen and cleaning supplies
- Evaluate daily operations
- Modify food preparation methods and menu prices according to the restaurant budget
- Monitor revenues to determine labour cost
- Monitor staff performance
- Plan and organize daily operations
- Recruit staff
- Set staff work schedules
- Supervise staff
- Train staff
- Conduct performance reviews
- 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
- Address customers' complaints or concerns
- Provide customer service
- Manage events

Personal suitability

- Flexibility, Organized, Reliability, Team player

Education

- Secondary (high) school graduation certificate

Experience

- 1 year to less than 2 years

Health benefits

- Dental plan
- Health care plan

How to Apply:

By e-mail:

costacafe27@gmail.com