



Restaurant Manager

Posted by: 10041716 Manitoba Ltd. (Jas Indian Cuisine)

Posting date: 08-Oct-2025 **Closing date:** 06-Apr-2026

Education: Completion of secondary school is required

Language: English

Job location: Winnipeg

Salary: \$31 Per Hour

Years of Experience: 2 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ3954331

Job description:

10041716 Manitoba Ltd. (Jas Indian Cuisine)

Job Title:	Restaurant Manager
Employer:	10041716 Manitoba Ltd.
Location:	Winnipeg, Manitoba
Terms of Employment:	Permanent, Full-Time, Overtime as required
Anticipated Start Date:	As soon as possible
Salary:	\$31.00 per hour, 40 hours per week

10041716 Manitoba Ltd. is seeking a dedicated and experienced Restaurant Manager to oversee daily operations, ensure exceptional customer service, and maintain efficient and profitable restaurant

management. The ideal candidate will demonstrate strong leadership, organizational, and communication skills while upholding high standards of food quality, safety, and service.

Main Duties and Responsibilities:

- Analyze budget to boost and maintain the restaurant's profits
- 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 staff performance, Plan and organize daily operations
- Recruit staff, Set staff work schedules
- Supervise staff, Train staff, Conduct performance reviews
- Organize and maintain inventory
- Ensure health and safety regulations are followed
- Negotiate with clients for catering or use of facilities
- Participate in marketing plans and implementation
- Leading/instructing individuals
- Address customers' complaints or concerns
- Provide customer service, Manage events
- Plan, organize, direct, control and evaluate daily operations

Employment Requirements:

- Completion of secondary school is required; post-secondary education in hospitality management or business administration is an asset.
- Minimum 2–3 years of supervisory experience in the restaurant or food service industry.
- Strong knowledge of food safety regulations, budgeting, and staff management.
- Excellent communication, leadership, and organizational skills.
- Ability to work flexible hours, including evenings, weekends, and holidays as required.

How to apply

1825 Inkster Blvd. Winnipeg, MB R2X 1R3

Email: jasscuisinejobs@gmail.com

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: jasscuisinejobs@gmail.com

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