

Restaurant Manager

Chicken Palace Inc.

Job ID

38950

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LOCATION	DATE POSTED	EXPIRY DATE	
Arnprior, ON, Arnprior, ON Ontario	26-01-2026	25-07-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 38	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Employment type: Full-time, permanent

Work hours: 30–40 hours per week (flexible schedule including evenings, weekends, and holidays as required)

Overtime: As per employment standards

Benefits: As per company policy (if applicable)

Work location: On-site at the restaurant

Start date: As soon as possible

Language: English (French or other languages considered an asset)

Work environment: Fast-paced restaurant environment

Supervision: Supervises and coordinates the work of food service staff

Job status: On-site only (no remote work)

Job Description

Plan, organize, direct, control and evaluate the operations of a restaurant, bar, cafeteria or other food or beverage service

Determine type of services to be offered and implement operational procedures

Recruit staff and oversee staff training

Set staff work schedules and monitor staff performance

Control inventory, monitor revenues and modify procedures and prices

Resolve customer complaints and ensure health and safety regulations are followed

Negotiate arrangements with suppliers for food and other supplies

Negotiate arrangements with clients for catering or use of facilities for banquets or receptions.