

Beverage service manager

Sushi Jet Dartmouth

Job ID

39281

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LOCATION	DATE POSTED	EXPIRY DATE	
535 Portland St suite Unit105, Dartmouth, NS Nova Scotia	03-03-2026	30-08-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 30.50/hr	1 year to less than 2 years	College/CEGEP

Job Details

Job details

Location: 535 Portland St suite Unit105, Dartmouth, NS B2Y 4B1

Work location: On site

Salary: 30.50 hourly / 35 to 40 hours per week

Terms of employment: Permanent employment Full time

Flexible hours, To be determined

Starts as soon as possible

Benefits: Other benefits

vacancies: 1 vacancy

Overview

Languages

English

Education

College/CEGEP

Experience

1 year to less than 2 years

On site

Work must be completed at the physical location. There is no option to work remotely.

Work setting

Restaurant

Responsibilities

Tasks

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

Plan and organize daily operations

Supervise staff

Train staff

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

Participate in marketing plans and implementation

Address customers' complaints or concerns

Provide customer service

Manage events

Serve food and beverages

Credentials

Certificates, licences, memberships, and courses

Responsible Beverage Service Certificate

Additional information

Security and safety

Criminal record check

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Repetitive tasks

Standing for extended periods

Personal suitability

Client focus

Dependability

Efficient interpersonal skills

Excellent oral communication

Organized

Team player

Ability to multitask

Benefits

Other benefits

Other benefits

Parking available

How to apply

By email

sushijetportland@gmail.com

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