# Food Services Manager

DALDONGNAE WATERLOO

Job ID
**39470**

VIEW THIS JOB ONLINE: https://www.firstnationsjob.com/jobs/39470

| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 51 King Street North, Waterloo, ON\| Ontario | 24-03-2026 | 20-03-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD 37.00 hourly for 30 hours per week | 3 years to less than 5 years | Secondary (high) school graduation certificate |

## Job Details

Job title: Food Services Manager
Employer name: DALDONGNAE WATERLOO
Job details
Location of work: 51 King Street North, Waterloo, ON N2J 2W9
Work location: On site/ There is no option to work remotely
Salary: 37.00 hourly / 30 hours per week
Terms of employment: Permanent employment/ Full time
Working hours: Evening, Shift, Morning, Day, Weekend, Overtime available
Start date: Starts as soon as possible
Vacancies: 1 vacancy
Languages: English
Education: Secondary (high) school graduation certificate
Experience: Work experience as food services (restaurant) managers for 3 years or more required
Work setting: Korean Food Restaurant
Tasks/ Job duties: Plan, organize, direct, control, and evaluate the daily operations of the restaurant with strong understanding of traditional and modern Korean cuisine, service style, and dining culture; Monitor staff performance to ensure efficient operations, high service standards, and an authentic Korean dining experience; Recruit, hire, train and supervise front- of-house and support staff, providing hands-on training aligned with Korean hospitality practices; Prepare and manage staff work schedules to ensure adequate coverage during peak service hours, private events, and special promotions; Develop and implement operational procedures that support the service of Korean dishes, including shared dining, table-side service, and coordinated meal pricing; Conduct regular performance reviews and provide coaching to improve productivity, service quality, and teamwork; Ensure compliance with provincial and territorial health, safety, employment, and liquor regulations; Oversee cash handling, balance cash drawers, and prepare balance sheets, cash reports and related financial documentation; Organize, monitor, and maintain inventory levels of food, beverages, and supplies, including Korean specialty ingredients and imported products; Negotiate and maintain relationships with suppliers for food ingredients, beverages, and restaurant supplies to ensure consistent quality and cost control; Address customer inquiries, complaints, and concerns in a professional manner to maintain high customer satisfaction and repeat clientele; Plan, coordinate, and manage special events, group dining, and catering services, including Korean cultural and seasonal events; Participate in the development and execution of marketing and promotional activities to increase brand

awareness and customer engagement; Lead, motivate and instruct staff to foster a positive work environment and uphold service excellence; Provide exceptional customer service while ensuring smooth coordination between kitchen and service teams.

Supervision: 5-10 people

Cuisine specialties: Korean

Transportation/travel information: Public transportation is available

Work conditions and physical capabilities: Fast-paced environment, Repetitive tasks, Standing for extended periods

Personal suitability: Reliability

Who can apply for this job: You can apply if you are a Canadian citizen, a permanent resident of Canada, or a temporary resident of Canada with a valid work permit

Do not apply if you are not authorized to work in Canada. The employer will not respond to your application.

How to apply: Direct Apply from Job Bank or send resume by email to daldongnae2016@gmail.com

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