Restaurant Assistant Manager

Amritsari Flames

Job ID
40730

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LOCATION	DATE POSTED	EXPIRY DATE
70 Consumers Dr, Saint John, NB| New Brunswick	30-07-2026	26-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $31.73	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job Type: Permanent, Full-Time

Vacancies: 1

Hours of Work: 30–40 hours per week

Wage: $31.73 per hour

Overtime: As per applicable provincial legislation

Start Date: As soon as possible

Work Location: On-site (No remote work available)

How to Apply

Interested applicants are invited to submit:

* Resume

* Cover Letter

By email: Rupinderjit.84@gmail.com

Employment Equity Statement

Amritsari Flames is committed to creating an inclusive and diverse workplace. We welcome applications from Canadian citizens, permanent residents, Indigenous persons, youth, newcomers to Canada, visible minorities, and persons with disabilities.

Canadians and permanent residents will be given priority.

Only candidates selected for an interview will be contacted.

Job Description

About Us

Amritsari Flames is a growing restaurant committed to delivering exceptional food quality and customer service. We are seeking an experienced and motivated Restaurant Assistant Manager to assist with the day-to-day management of restaurant operations while supporting business growth, operational efficiency, and employee development.

Position Summary

The Restaurant Assistant Manager will assist in planning, organizing, directing, controlling, and evaluating restaurant operations. The successful candidate will play a key role in staff supervision, customer service management, operational planning, cost control, inventory management, and ensuring compliance with food safety and workplace regulations.

Key Responsibilities

The successful candidate will:

Assisting in planning, organizing, directing, controlling, and evaluating daily restaurant operations.

Assisting in monitoring and evaluating operational performance to support efficient service delivery.

Assisting in the implementation and maintenance of operational procedures and service standards.

Monitoring revenues, labour costs, and operating expenses and providing recommendations to support profitability objectives.

Assisting in the development and implementation of operational strategies to improve efficiency and customer satisfaction.

Assisting with recruitment activities, including screening, interviewing, onboarding, and retaining restaurant employees.

Assisting in supervising, training, mentoring, and evaluating staff performance.

Preparing employee work schedules and assisting in managing staffing requirements.

Assisting in delegating responsibilities and monitoring staff productivity during shifts.

Assisting in ensuring compliance with company policies, food safety regulations, sanitation standards, and workplace health and safety requirements.

Monitoring food quality, customer service standards, and overall guest experience and reporting concerns to management as required.

Assisting in addressing customer concerns, complaints, and service issues in a timely and professional manner.

Assisting in inventory control and procurement of food, beverages, equipment, and supplies.

Assisting in coordinating with suppliers and vendors regarding purchasing and inventory requirements

Maintaining inventory records and assisting in controlling food, beverage, and operating costs.

Supporting the implementation of promotional campaigns, marketing initiatives, and business development activities.

Preparing operational reports and maintaining required documentation and records.

Assisting senior management in achieving operational objectives and financial targets.

Assisting in the training, orientation, and development of new employees.

Performing other related administrative, supervisory, and operational duties as assigned

Employment Requirements

Education

* Secondary (high) school graduation certificate is required.

Experience

* Minimum one (1) year to less than two (2) years of experience

Skills and Qualifications

The ideal candidate should demonstrate:

* Strong leadership and team management skills.
* Ability to supervise, train, and motivate employees.
* Excellent customer service and conflict-resolution abilities.
* Strong organizational and time-management skills.

* Ability to work effectively in a fast-paced environment.
* Sound judgment and decision-making abilities.
* Strong verbal and written communication skills.
* Knowledge of food safety and sanitation standards.
* Experience with scheduling, inventory control, and labour management.
* Ability to maintain professional relationships with customers, suppliers, and staff.

Language Requirement

* English

Working Conditions

* Fast-paced restaurant environment.
* Standing and walking for extended periods.
* Combination of administrative and operational responsibilities.
* Work may include mornings, evenings, weekends, holidays, and split shifts as required by operational needs.

Compensation and Benefits

* Competitive wage of $31.73 per hour.
* Permanent full-time employment.
* Opportunities for professional growth and career advancement.
* Supportive and inclusive workplace environment.

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