Restaurant Manager

SUSHI - Q EATON NORTH

Job ID
41243

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LOCATION	DATE POSTED	EXPIRY DATE
F018-260 Yonge Street, Toronto, ON| Ontario	30-09-2026	29-03-2027

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: Restaurant Manager
Employer name: SUSHI-Q EATON NORTH
Job details
Location of work: F018-260 Yonge Street, Toronto, ON M5B 2L9
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 is required.
Experience: Work experience as a restaurant manager for 3 years or more is required. Experience in a Japanese cuisine restaurant is an asset.
Work setting: Urban area
Tasks/ Job duties: Plan, organize, direct, control, and evaluate the daily operations of the restaurant, applying an understanding of Japanese cuisine, service standards, and dining culture; Determine service standards and develop and implement operational procedures to support efficient restaurant operations and service of Japanese dishes; Recruit, hire, train, supervise, and evaluate restaurant staff, providing hands-on training in job duties, service standards, and Japanese hospitality practices; Prepare staff work schedules and monitor employee performance to ensure adequate staffing, efficient operations, and consistent service quality; Conduct regular performance reviews and provide coaching and guidance to improve employee productivity, teamwork, and customer service; Ensure compliance with applicable health and safety, employment, food service, and established restaurant policies; Control and maintain inventory levels of food, beverages, ingredients, and restaurant supplies, including Japanese specialty ingredients and imported products; Negotiate and maintain relationships with suppliers for food, beverages, ingredients, and other restaurant suppliers to ensure consistent quality, availability, and cost control; Monitor restaurant revenues, sales, labour costs, and operating expense, and implement appropriate operational or pricing adjustments when required; Oversee cash-handling procedures, balance cash receipts and registers, and prepare cash, sales, and other operational reports; Determine and review the pricing and cost of restaurant products and services in consideration of food costs, labour costs, and operating

expenses; Address customer inquiries, complaints, and concern professionally and implement appropriate measures to maintain high levels of customer satisfaction; Coordinate communication and workflow between kitchen and service staff to ensure efficient operations and consistent food and service standards; Participate in the development and implementation of marketing and promotional activities to increase customer engagement and support restaurant sales; Lead and motivate restaurant staff to maintain a positive work environment and uphold the restaurant’s established service and hospitality standards.

Supervision: 5-10 people

Cuisine specialties: Japanese cuisine

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 sushiqeaton2022@gmail.com

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