

Restaurant Manager

Firehouse Subs

Job ID

41266

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LOCATION	DATE POSTED	EXPIRY DATE	
905 Fort William Rd, Thunder Bay, ON Ontario	02-10-2026	31-03-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$37.00- \$38.00/ hour	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Overview

Languages
English

Education

Secondary (high) school graduation certificate
or equivalent experience

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.

Budgetary responsibility

0 - \$100,000

Supervision

11-15 people

Additional information

Work conditions and physical capabilities

Fast-paced environment
Work under pressure

Personal suitability

Client focus
Flexibility
Reliability

Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for youths

Offers on-the-job training tailored to youth

Offers mentorship, coaching and/or networking opportunities for youth

Provides awareness training to employees to create a welcoming work environment for youth

Support for Indigenous people

Offers mentorship, coaching and/or networking opportunities for Indigenous workers

Who can apply for this job?

You can apply if you are:

a Canadian citizen

a permanent resident of Canada

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

By Direct Apply

Additional ways to apply

By email

firehousethunderbay@gmail.com

In person

905 Fort William Rd suite 3

Thunder Bay, ON

P7B 3A6

Between 10:00 AM and 12:00 AM

Job Description

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

Modify food preparation methods and menu prices according to the restaurant budget

Monitor revenues to determine labour cost

Monitor staff performance

Plan and organize daily operations

Recruit staff

Set staff work schedules

Supervise staff

Train staff

Balance cash and complete balance sheets, cash reports and related forms

Conduct performance reviews

Organize and maintain inventory

Ensure health and safety regulations are followed

Address customers' complaints or concerns

Provide customer service

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