

**Expired**

# Restaurant Manager

Posted by Sarpino Pizzeria

**Posting Date : 28-Aug-2024**

**Closing Date : 24-Feb-2025**

**Location : Victoria**

**Salary : \$28.85 Per Hour**

## Job Requirements

- **Education:** College education in hospitality or food and beverage of related field or equivalent work experience
- **Language:** English
- **Years of Experience:** 2 years
- **Vacancy:** 1
- **Job Type:** Full Time
- **Job id:** ABOJ4854205

## Job Description:

### Restaurant Manager

**Job Title: Restaurant Manager (NOC: 60030)**

**Employer: Sarpino's Pizzeria**

**Location: 7143 W Saanich Rd #100Brentwood Bay, BC V8M 1P7**

**Wage: \$28.85 per hour for 30-40 hours a week**

**Vacancy: 1 vacancy**

**Employment groups to include: persons with disabilities, indigenous, newcomers to Canada, student, and vulnerable youth**

**Terms of employment: full time/contract**

**Start Date: as soon as possible**

### **Job Requirements:**

Languages

- English

Education

- ~~College~~ College education in hospitality or food and beverage of related field Or equivalent work experience.

Experience

- At least 2 years to less than 3 years of work experience as a restaurant manager or related field.

Duties:

*? Maintain Sarpino's standards of operation by implementing franchise policies for this location.*

*? Hire and train staff for various positions necessary to operate the store.*

*? Schedule and rescheduling staff based on daily and weekly sales expectations.*

*? Manage the day-to-day labor cost control and food cost while maintaining high*

*service standards and food quality.*

*? Do the day-to-day operations including sales, ordering, receiving, and maintaining food supplies.*

*? Lead team on floor during peak hours including working on food stations, delivering food, and*

*providing customer service.*

*? Address any customer inquiries, complaints, or concerns in a timely and professional manner.*

*? Maintain health and safety standards as per Occupational Health and Safety guidelines.*

*? Maintain food safety, cleaning, and sanitization standards.*

*? Provide Weekly and Monthly reports to the location manager.*

*? Ability to supervise 2-6 staff members.*

*? Follow strict Sarpino's standards and training resources including manuals and booklets*

*throughout the training period.*

*? Train franchisees and their management team at our Brentwood Bay*

*corporate location so they can effectively replicate the training achieved at a new location.*

*? Monitoring performance of management and staff in training at this*

*corporate store and provide constructive feedback to franchisees about ongoing training.*

### Personal Suitability

- Flexibility, initiative, organized, team player, reliability, flexibility, effective interpersonal skills.

### How to Apply

- Email: [jobs@sarpinos.com](mailto:jobs@sarpinos.com)

**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [jobs@sarpinos.ca](mailto:jobs@sarpinos.ca)**

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