

Kootenay Kabab is hiring for the following position: Restaurant Manager, NOC 0631

Time Commitment: Full Time and Overtime

Start Date: 1 May 2018

Qualifications Required: Hospitality Management Certification

2 years restaurant or kitchen management experience

Extensive knowledge of Persian or Mediterranean cuisine.

Duties included but not limited to:

Planning and organisation of kitchen and front of house operations.

Evaluation of staff performance.

Recruitment and training of staff.

Scheduling of staff.

Controlling inventory of food and beverages.

Ensure food preparation is performed in accordance with WorkSafeBC food safety standards.

Ensure alcohol preparation is performed in accordance with Liquor Board of BC standards.

Ensure service is performed in accordance with Serve it Right standards.

Resolve customer complaints.

Monitor revenue and modify procedures and prices when necessary.

Negotiate delivery service with food suppliers.

Set reservations for lunch and dinner services.

Open restaurant and assure preparation for lunch and dinner service.

Close restaurant and ensure all cleaning duties fulfilled.

Schedule and execute catering services.

Compensation will be discussed during interview.

Due to nature of industry, only applicants considered for interviews will be contacted.

To apply email CV to kootenaykabab@gmail.com