



# RESTAURANT MANAGER

**Posted by LA BREZZA RESTAURANT**

**Posting Date : 31-Oct-2025**

**Closing Date : 29-Apr-2026**

**Location : Calgary**

**Salary : \$36.00 Per Hour**

## Job Requirements

- **Education:** College
- **Language:** ENGLISH
- **Years of Experience:** 3 years
- **Vacancy:** 1
- **Job Type:** Full Time
- **Job id:** ABOJ1558503

## Job Description:

### La Brezza Restaurant

## **Restaurant Manager (NOC 60030)**

**Number of Positions Available: 1**

**Term of Employment:** Permanent Position, 40 hours per week

**Location of Work:** **990 1 Ave NE, Calgary, AB T2E 8J3** Calgary, Alberta

**Wage:** \$36.00 per Hour

**Language Requirements:** English

### **Benefits**

- 2 weeks holiday

### **Responsibilities**

Maintains active control over the execution of all aspects of the operations. Oversees hiring, scheduling, purchasing, prep, drink and meal production, cleanliness, upkeep, food handling and safety for the entire operation. All staff ultimately report to this individual, either directly or indirectly.

The main focus of this position is working with the management team, leading the staff, and performing a number of administrative tasks.

Strong leader and able to direct efforts of others. Multi-tasking, organization, and awareness are essential. This person leads by example. Works effectively without supervision and has business acumen.

## **Operations**

Oversees all activities of the entire restaurant. Provides support/ guidance/ feedback as required for effective direction and betterment of the team. Places a strong emphasis on “doing things right”.

Works closely with other managers and supervisors to ensure that all aspects of the operation of the restaurant are looked after on his days off.

Dedicated to guest satisfaction. Takes personal responsibility for all orders, contracts and costs to ensure there is no waste.

Schedules regular daily and/or weekly maintenance tasks and repairs. Delegates tasks to keep the restaurant in top working order.

## **Kitchen Management**

Oversees activities of the Cooks on the day shift. Provides support/guidance as required for effective direction of the team.

Subject matter expert for Italian dishes and ensure authenticity of the dishes being produced.

Ensures delivery of high-quality menu items at all times. Knows bill times are important and places a high importance on hitting them.

Monitors all food safety and food handling activities on an ongoing basis. Ensures that standards are excellent and appropriate at all times.

Monitors the closing process and ensures that the kitchen is in “ready to go” condition for the next day. Trains others to perform these steps as required.

Schedules regular daily and/or weekly maintenance tasks.

Assesses what areas of the kitchen (Walk-in Cooler, equipment, storage areas etc.) might need special or routine cleaning and directs staff accordingly.

Responsible to see that contracts (linens, knife sharpening, waste removal and grease recovery, etc.) are fulfilled properly, and that there is no wasted costs.

## **Restaurant Management**

Has a full working knowledge of all products and suppliers required in operating the business.

Establishes appropriate relationships with supplier reps, places orders ensuring adequate inventory is on hand.

Receives all food & alcohol orders. Checks invoices for accuracy against orders and for price changes. Returns for credit must be prompt and properly accounted for.

## **Labour Cost**

Manages overall labour cost budget for the entire restaurant. Makes any major decisions about scheduling, allocation of time for training and maintenance tasks.

Works closely with all managers and supervisors to maintain labour budgets and make proper scheduling changes.

# **Human Resources and Training**

Leads by example. Always on the top of his game. Keeps his cool.

Oversees performance of all employees daily. Maintains open lines of communication with all employees about positive/ negative reinforcement of performance.

Plays a key role in training of new staff

Conducts training sessions on product changes with BOH staff, works closely with BOH to ensure any changes in food production, product specs, quality control, ingredient handling and related procedures for all kitchen staff are learned and followed.

Leads the process of providing performance evaluations for all BOH staff and works closely with GM to ensure these evaluations are done correctly for entire FOH.

Maintains an atmosphere of positive and professional employee relations at all times.

## **Administrative**

Ensures all product ordering is accurate and punctual.

Collects and verifies all invoices and submits approved purchases for payment. Takes FOH & BOH period end daily cash

# **Miscellaneous**

Works closely with all staff to ensure the restaurant is at a high level of performance for food quality and customer service. Seeks to continually improve and seeking higher lever of performance.

Remains alert to, and is interested in, developments in the overall food service industry. Brings ideas that may be of interest to upper management

## **Qualifications**

Excellent English communication skills

Formal education in a culinary school or food services management Red Seal preferred, must have certification in Food Safety with the appropriate level courses completed.

3 - 5 or more years of experience in a similar role

Training and experience in authentic Italian cuisine.

Bondable, criminal record check

Fast paced environment, work under pressure, tight deadlines, handling of heavy loads, physically demanding, attention to details, combination of sitting, standing and walking, standing for extended periods of time

Dependability, reliability, excellent oral communication, team player, client focus, flexibility, effective interpersonal skills.

Organize and maintain inventory, enforce provincial liquor legislation and regulations, cost products and services, balance cash and complete balance sheets, cash reports and related forms

Spreadsheet, point of sale system, MS Excel, electronic cash register

Skilled in food service, quality, production, sanitation, cost control, preparation and presentation

**Email Resume and Cover Letter to:** [labrezzajobapplication@gmail.com](mailto:labrezzajobapplication@gmail.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:** [labrezzajobapplication@gmail.com](mailto:labrezzajobapplication@gmail.com)

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