Restaurant Manager

Han Tai Wan Fusion HK Cafe & Gastro Pub

Job ID
51386

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LOCATION	DATE POSTED	EXPIRY DATE
5533 Yonge Street, Toronto, ON | Ontario	12-09-2026	11-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 37.00/hour	2 years to less than 3 years	No degree, certificate or diploma

Job Details

Job Title: Restaurant Manager
Position Type: Full-time, Permanent
Hours of Work: 30 hours per week, 52 weeks per year
Work Schedule: Monday to Friday, 2:30 p.m. to 8:30 p.m.
Work Location: 5533 Yonge Street, Toronto, Ontario, Canada, M2N 5S3
Salary: $37.00 per hour
Language: English
Email: hantaiwan.recruit@gmail.com

Han Tai Wan Fusion HK Cafe & Gastro Pub is a Hong Kong-style fusion cafe and casual dining restaurant located at 5533 Yonge Street in Toronto. The restaurant offers dine-in meals, takeout service, Hong Kong-style rice sets, grilled hot plate dishes, beverages and alcohol service in a casual dining environment.

Position Summary:
We are seeking an organized and experienced Restaurant Manager to plan, direct and oversee daily restaurant operations, supervise staff, maintain service standards, manage inventory and supplier relationships, and support efficient food, beverage, dine-in and takeout service.
Key Responsibilities:
• Plan, organize and oversee daily restaurant operations to ensure efficient food service and smooth workflow.
• Evaluate daily operations and recommend practical improvements to service procedures, staffing and cost control.
• Prepare and monitor restaurant budgets, including food, ingredients, labour, alcohol, cleaning supplies and other operating costs.
• Monitor sales, revenues, labour costs and food costs to help maintain restaurant profitability.
• Review menu items, food preparation methods and menu pricing based on operating costs and customer demand.
• Recruit, train, supervise and support restaurant staff in daily duties and customer service standards.
• Prepare staff work schedules, assign duties and monitor staff performance.
• Conduct staff performance reviews and provide feedback to improve service quality and productivity.
• Determine the type of restaurant services to be offered and implement operational procedures accordingly.
• Organize and maintain inventory of food, beverages, ingredients, cleaning supplies and other restaurant supplies.

• Coordinate with suppliers and negotiate arrangements for food and other supplies as needed.
• Address customer complaints, concerns and inquiries in a professional and timely manner.
• Maintain records related to sales, inventory, supplier orders, staff schedules and daily restaurant operations.
• Ensure compliance with food safety, health and safety, sanitation and other applicable restaurant operating requirements.

Requirements
• Completion of a college or other program in hospitality, food and beverage service management, business administration or a related field is preferred
• At least 2 to 3 years of experience in the food service industry, including supervisory or management experience
• Experience in restaurant operations, staff scheduling, inventory control and customer service
• Knowledge of food safety, health and safety standards and restaurant operating procedures
• Strong communication, leadership, organization and problem-solving skills
• Proficiency in Microsoft Office, POS systems or restaurant management software is an asset
• Willing and able to work flexible hours depending on restaurant needs

How to Apply:
Please send your resume hantaiwan.recruit@gmail.com. Only candidates selected for an interview will be contacted.

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