Restaurant Manager

DALDONGNAE 8

Job ID
50557

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LOCATION	DATE POSTED	EXPIRY DATE
135 York Boulevard, Richmond Hill, ON | Ontario	22-06-2026	19-12-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36.00 hourly for 30 hours per week	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Job title: Restaurant Manager

Employer name: DALDONGNAE 8

Job details

Location of work: 135 York Boulevard, Richmond Hill, ON L4B 3B4

Work location: On site/ There is no option to work remotely

Salary: 36.00 hourly / 30 hours per week

Terms of employment: Permanent employment/ Full time

Working hours: Evening, Shift, Morning, On call, Day, Weekend, Overtime available

Start date: Starts as soon as possible

Vacancies: 1 vacancy

Languages: English

Education: Secondary (high) school graduation certificate

Experience: Work experience as restaurant managers for 3 years or more required. Restaurant managers at Korean food restaurants an asset

Work setting: Urban area

Tasks/ Job duties: Plan, organize, direct, control, and evaluate the daily operations of the restaurant with strong understanding of traditional and modern Korean cuisine, service style, and dining culture; Monitor staff performance to ensure efficient operations, high service standards, and an authentic Korean dining experience; Recruit, hire, train and supervise front- of-house and support staff, providing hands-on training aligned with Korean hospitality practices; Prepare and manage staff work schedules to ensure adequate coverage during peak service hours, private events, and special promotions; Develop and implement operational procedures that support the service of Korean dishes, including shared dining, table-side service, and coordinated meal pricing; Conduct regular performance reviews and provide coaching to improve productivity, service quality, and teamwork; Ensure compliance with provincial and territorial health, safety, employment, and liquor regulations; Oversee cash handling, balance cash drawers, and prepare balance sheets, cash reports and related financial documentation; Organize, monitor, and maintain inventory levels of food, beverages, and supplies, including Korean specialty ingredients and imported products; Negotiate and maintain relationships with suppliers for food ingredients, beverages, and restaurant supplies to ensure consistent quality and cost control; Negotiate with clients for catering or use of facilities; Address customer inquiries, complaints, and concerns in a professional manner

to maintain high customer satisfaction and repeat clientele; Plan, coordinate, and manage special events, group dining, and catering services, including Korean cultural and seasonal events; Participate in the development and execution of marketing and promotional activities to increase brand awareness and customer engagement; Lead, motivate and instruct staff to foster a positive work environment and uphold service excellence; Provide exceptional customer service while ensuring smooth coordination between kitchen and service teams.

Supervision: 11-15 people

Cuisine specialties: Korean

Transportation/travel information: Public transportation is available

Work conditions and physical capabilities: Fast-paced environment, Repetitive tasks, Standing for extended periods

Personal suitability: Reliability

Who can apply for this job: You can apply if you are a Canadian citizen, a permanent resident of Canada, or 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 from Job Bank Advertisement or send resume by email to daldongnae2016@gmail.com

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