Restaurant Manager

DALDONGNAE MISSISSAUGA GOLDEN SQUARE

Job ID
51785

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LOCATION	DATE POSTED	EXPIRY DATE
1177 Central Parkway West, Unit 72, Mississauga, AB | Alberta	23-10-2026	21-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 37.00 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 MISSISSAUGA GOLDEN SQUARE

Job details

Location of work: 1177 Central Parkway West, Unit 72, Mississauga, ON L5C 4P3

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

Salary: 37.00 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, preferably in authentic Korean restaurant setting

Work setting: Restaurant

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; Address customer inquiries, complaints, and concerns in a professional manner to maintain high customer satisfaction and repeat

clientele; 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: 5-10 people

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: Direct Apply from Job Bank or send resume by mail to 1177 Central Parkway West, Unit 72, Mississauga, ON L5C 4P3

What might be required by the employer later in the hiring process: References attesting experience

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