



<b>Job Title</b>	<b>Restaurant Manager</b>	<b>Job #</b>	<b>2002008</b>
<b>NOC / NAICS</b>	0631 / 722511	<b>Date</b>	February 6, 2020
<b>Location</b>	<b>AURORA:</b> Bayview / Wellington	<b>Wages</b>	Commensurate with experience
<b>Experience (Yrs.)</b>	<input type="checkbox"/> 0-1 <input type="checkbox"/> 1-3 <input checked="" type="checkbox"/> 3-5 <input type="checkbox"/> 5+	<b>Hours/Week</b>	40 hours/week
<b>Employment Type</b>	<input checked="" type="checkbox"/> Perm <input type="checkbox"/> Temp <input type="checkbox"/> Seasonal <input checked="" type="checkbox"/> FT <input type="checkbox"/> PT	<b>Schedule Availability</b>	Days, evenings, weekends
<b>Benefits Available After Probation Period</b>	<input type="checkbox"/> No <input type="checkbox"/> Yes:		
<b>Workplace / Physical Requirements</b>			

**Company**  
 East Side Mario's is all about good food, family, friends and fun. It's a lively place where folks can relax and enjoy their favourite Italian food in a warm and friendly atmosphere. It's also a rewarding place to work for energetic people with a great personality and a knack for keeping guests happy. Whether you're interested in a full-time career or a part-time position, we'll recognize your hard work and support you in your personal and professional development. East Side Mario's is a proud part of Prime Restaurants Inc., which has been recognized as one of Canada's 50 Best Managed Companies.

- Job Duties**  
 As a Restaurant Manager your primary focus will be to **manage Front of House**
- Fostering a positive work environment that supports and promotes exceptional guest-focused service
  - Evaluating the effectiveness and reporting on the metrics of all such programs to general manager
  - Managing team member relations including recruitment, scheduling, training & developing, coaching and recognition
  - Promoting a work environment that is healthy, safe and based on respect and trust

- Requirements / Candidate Profile**
- **Minimum 2 years management experience working in a high-volume casual dining restaurant.**
  - Post-secondary education an asset
  - Excellent communication and organizational skills essential
  - Proficient in Microsoft Office Applications; Word, Excel, PowerPoint
  - Strong business acumen and team building skills
  - Experience with orders, schedules and costing's
- PERKS**
- 20% employee discount dining card valid at all Recipe brands
  - Flexible scheduling
  - Competitive wages
  - Growth and advancement opportunities within the restaurant
  - Career advancement opportunities in a company that has more than 1,400 restaurants across Canada

**How to apply**  
**To apply please submit resume to [HRQR@rncs.ca](mailto:HRQR@rncs.ca) for pre-screening and consideration.**  
**Include a note indicating why you are a good fit for this position.**

**Disclaimer**  
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