

Restaurant and Food Service Managers

Restaurant and Food Service Managers are professionals who plan, organize, and oversee the daily operations of restaurants, cafeterias, and other food service establishments. They ensure high-quality food service, customer satisfaction, and efficient business operations.

Duties and Powers

- Manage daily operations of restaurants, cafes, or food service establishments.
- Supervise and train staff, including chefs, servers, and kitchen personnel.
- Develop menus, plan food preparation, and ensure quality and presentation standards.
- Monitor inventory, order supplies, and control food and operational costs.
- Ensure compliance with health, safety, and sanitation regulations.
- Handle customer complaints, feedback, and special requests to maintain service quality.
- Develop and implement policies, procedures, and operational standards.
- Manage budgets, financial records, and reporting for food service operations.
- Coordinate marketing, promotions, and events to attract and retain customers.
- Evaluate performance metrics and implement improvements in service, efficiency, and profitability.