

RESTAURANT AND FOOD SERVICE MANAGERS

NOC 60030

Manage and evaluate the operations of restaurants, bars, cafeterias and other food and beverage services.



3-YEAR OUTLOOK



Moderate

3-YEAR JOB OPENINGS

379

MEDIAN HOURLY WAGE

$18.28

$16.00 LOW

$23.00 HIGH

TYPICALLY REQUIRED



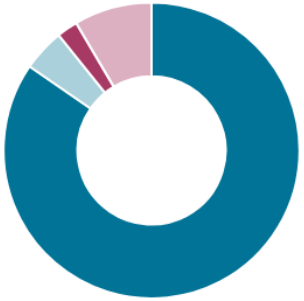
College or apprenticeship

EMPLOYED

3,155

AVERAGE SALARY

$50,480



EMPLOYMENT BY INDUSTRY

84.6%	Accommodation and food services
4.6%	Arts, entertainment and recreation
2.3%	Agriculture, forestry, fishing and hunting
8.5%	All Other Industries



EMPLOYMENT BY AGE

4.4%	15-24
17.9%	25-34
22.7%	35-44
27.2%	45-54
22.7%	55-64
5.1%	65+

ALSO KNOWN AS

- Banquet Manager
- Bar Manager
- Cafeteria Manager
- Catering Service Manager
- Dining Room Manager
- Food Services Manager

MAIN DUTIES:

This group performs some or all of the following duties:

- Plan, organize, direct, control and evaluate the operations of a restaurant, bar, cafeteria or other food or beverage service
- Determine type of services to be offered and implement operational procedures
- Recruit staff and oversee staff training
- Set staff work schedules and monitor staff performance
- Control inventory, monitor revenues and modify procedures and prices
- Resolve customer complaints and ensure health and safety regulations are followed.

