



# 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 \$23.00  
LOW HIGH

### TYPICALLY REQUIRED



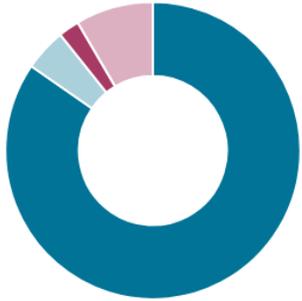
College or apprenticeship

### EMPLOYED

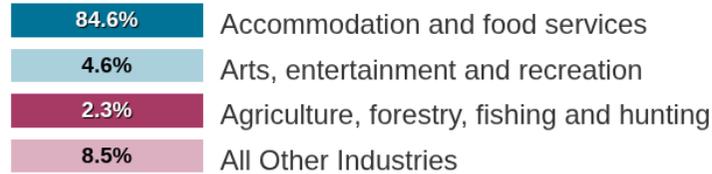
**3,155**

### AVERAGE SALARY

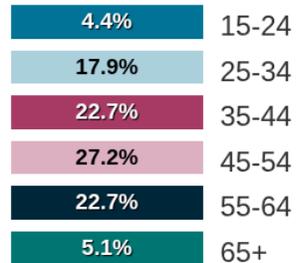
**\$50,480**



## EMPLOYMENT BY INDUSTRY



## EMPLOYMENT BY AGE



## 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.

