

https://thezenwellnessresort.com/job/restaurant-manager/

Restaurant Manager

Description

A restaurant manager ensures that the restaurant runs smoothly. They train and hire staff in accordance with company policies. Restaurant managers also communicate with customers to resolve any issues or concerns and create work schedules.

Responsibilities

- Coordinate daily Front of the House and Back of the House restaurant operations
- Deliver superior service and maximize customer satisfaction
- Respond efficiently and accurately to customer complaints
- Regularly review product quality and research new vendors
- Organize and supervise shifts
- Appraise staff performance and provide feedback to improve productivity
- Ensure compliance with sanitation and safety regulations
- Manage restaurant's good image and suggest ways to improve it
- · Control operational costs and identify measures to cut waste
- Create detailed reports on weekly, monthly and annual revenues and expenses
- Promote the brand in the local community through word-of-mouth and restaurant events
- Recommend ways to reach a broader audience (e.g. discounts and social media ads)
- Train new and current employees on proper customer service practices
- Implement policies and protocols that will maintain future restaurant operations

Hiring organization

The Zen Wellness Resort

Employment Type

Full-time

Reporting To

Asst. Food and Beverage Manager Food and Beverage Manager

Job Location

Aswan Western Agricultural Road, 1252031, New Aswan City, Egypt

Date posted

November 4, 2025