



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



Good

3-YEAR JOB OPENINGS

481

MEDIAN HOURLY WAGE

\$19.23

\$15.50 \$28.50
LOW HIGH

TYPICALLY REQUIRED



College or apprenticeship

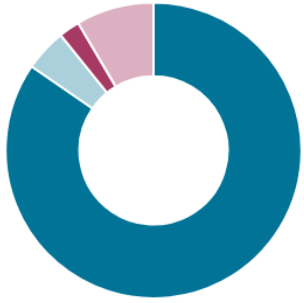
EMPLOYED

2,843

AVERAGE SALARY

\$50,480

The information presented is based on data for New Brunswick. To learn more about the data provided, visit www.nbjobs.ca/occupations.



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.

