



December 16, 2011

**Restaurant Manager (Table 63)**  
**Quality Hotel and Conference Centre, Fort McMurray**  
**Full-time, Permanent**

**What's In It for You?**

- Join our family of supportive team mates who are passionate about service
- “The Perks” including hotel and restaurant discounts
- Growth opportunities within a national multi-brand hotel company
- Industry leading development and training programs
- Learn and collaborate with the best in the industry
- Proud to be Canadian

**We are looking for a Restaurant Manager at the Quality Hotel Fort McMurray, Alberta.**

**Your Role:** To achieve marketing, sales, profitability and quality service goals for the Hotel Restaurant by executing marketing strategies, providing service to the customers and employing leadership and managerial skills effectively.

**Duties & Responsibilities:**

- Responsible for the daily operation of the Restaurant.
- Achieve budget forecasts and maintain a high standard of customer service.
- Responsible for forecasting revenue and expense monthly for the department.
- Contribute to overall strategic goals, initiatives and objectives of the Hotel and F&B Department.
- Achieve revenue and profit goals by developing and implementing strategies to increase revenue and control costs.
- Develop an on going marketing strategy that includes a 3 month rolling calendar of events.
- Engages associates in experience delivery focusing on SilverBirch’s Key Deliverables.
- Ensure that associates are utilizing upselling techniques while providing customer service.
- Maximize productivity through proper budgeting, scheduling and cost control, Utilization of Labour Cost Tool.
- Train staff to be star performers with full implementation of associate on-boarding and Spirit Standards.
- Understands that people process information differently, understands cultural differences.
- Develop, Administer, and Review with associate Performance Plan and set objectives.



- Listens to all sides of an issue to achieve a successful solution/resolution.
- Completes all CSI Action Plans, monthly communication meetings, progressive coaching and the PPR process.
- Ensures regular training is conducted with associates with new promotions, menus, etc.
- Ensure compliance to all AGLC regulations.
- Other duties as assigned.

**Preferred Education & Qualifications:**

- Minimum 2 years in a leadership role in Food & Beverage.
- Hotel experience preferred.
- Flexible and energetic with the ability to work under pressure.
- Must be available for irregular hours on occasion based on scheduled functions.
- Excellent communication skills.

If you are interested in joining the liveliest hotels in Canada, each with their own unique sense of place then we want to hear from you!

**Apply by December 23<sup>rd</sup>, 2011, to:**

**Fax: 780-790-1658**

**Email: [qfmcareers@silverbirchhotels.com](mailto:qfmcareers@silverbirchhotels.com)**

**[www.silverbirchhotels.com](http://www.silverbirchhotels.com)**

SILVERBIRCH HOTELS & RESORTS IS SUPPORTIVE OF WORKFORCE DIVERSITY AND ENCOURAGES APPLICATIONS FROM QUALIFIED INDIVIDUALS.

***NOTICE TO POTENTIAL JOB APPLICANTS***

If you are considering employment with us, please be advised that SilverBirch Hotels & Resorts

- **does not** require job applicants to pay a fee for a job application or opportunity; and
- **does not** make unsolicited offers of employment.

If you have been approached by any entity engaging in such practices who claims to represent SilverBirch Hotels & Resorts, please advise us immediately by email at [careers@silverbirchhotels.com](mailto:careers@silverbirchhotels.com) and contact either the Canadian Anti-Fraud Call Centre at 1-888-495-8501 or the Royal Canadian Mounted Police.