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## STATE & MAIN KITCHEN AND BAR

State & Main is one of Canada's newest growing casual dining brands. Our warm and relaxing restaurants are anchored by welcoming and modern central bars. With original flavour and flair, our restaurants offer comforting plates of delicious food. Our food is a mix of classic favourites and street-inspired cravings. Our people share a passion for delivering a quality experience to our guests. If you're a hardworking, fun-loving person who enjoys the fast pace of the restaurant industry, we'd love to meet with you!

Our family of companies include Original Joe's, Elephant & Castle and a wholly owned construction company called OCS. We never stop looking for unique individuals who can infuse our restaurant and Corporate workplaces with original ideas, creative solutions and an extraordinary guest experience. We offer competitive wages, a comfortable work environment, flexible hours, benefit packages (for those who qualify), investment opportunities, and a chance to grow right alongside us. By joining State & Main your future career opportunities are endless!

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### Job Title

General Manager

### What You'll Do:

You will:

- Oversee all activities of the restaurant team. Provides support/ guidance/ feedback as required for effective direction and betterment of the overall team. Places a strong emphasis on "doing things right"
- Work closely with all team members to ensure the restaurant is at a high level of performance with respect to food quality and customer service
- Responsible for ensuring orders, contracts and wastage costs are within reason. Involves placing supply orders and managing systems to ensure that inventory levels are adequate, verifying invoices and submitting approved purchases for payment
- Schedule regular daily and/or weekly maintenance tasks. Involves arranging maintenance and repair of equipment as appropriate
- Manage overall labour cost budget for the restaurant. Makes any major decisions about scheduling, allocation of time for training and maintenance tasks. Involves working closely with managers and supervisors to maintain labour budgets and make proper scheduling changes or adjustments
- Conduct training sessions on product/ policy changes with front of house staff in this location and works closely with Kitchen Manager to ensure that the kitchen team is provided training regarding any changes in food production, product specs, quality control, ingredient handling and related procedures
- Lead the process of providing performance evaluations for all front-of-house staff, and works closely with Kitchen Manager to ensure evaluations are completed for back-of-house.

### Who You Are:

- You have experience as a General Manager in a fast-paced food service environment
- You are experienced with financials and are very proficient with Microsoft Outlook, Word and Excel
- You smoothly sail through stressful moments are able to create a positive atmosphere for your team and guests at all times
- You pride yourself on your ability to 'build a team', build store morale and create a positive employee experience
- You use your solution-focused approach in every situation and you never stop looking for ways to 'make things better'
- You are always seeking to reach a higher level of 'personal best' at all times
- You are a pro in effectively delivering and communicating messages to your team – whether positive or constructive
- You have the full spectrum of product knowledge and business savvy required to operate a restaurant
- You might have future aspirations to be employed as Operations Management or in our Corporate team

Visit us online at <http://www.stateandmain.ca/> and apply online!