



RESTAURANT MANAGER / MANAGER

Ensuring staff compliance with company policies, providing training, upholding safety & food quality standards, addressing customer's complaint & feedback, managing schedules & payroll, coordinating both front- and back-of-house operations, controlling operational costs, evaluating staff performance and recruitment.

Entry Requirement:

- Degree / Malaysia Skill Advanced Diploma (DLKM) Level 5 AND related working experience

Required Skills:

Technical & Specialised Skills:

- Costs & Operation, Marketing & Promotion, Food Handling, Advanced Food Service, Advanced Equipment Installation & Maintenance, Supervisory, Monitoring, Customer Service, Financial, Outlet Management, Reporting

Core Skills:

- Leadership & Management, Planning & Projection, Negotiation, Digital, Communication, Creativity & Innovation, Critical Thinking & Problem solving, Cultural Sensitivity, Social Media & Marketing

Career Benefits:

Basics:

- PERKESO, EPF, Medical Insurance, Annual Leave, Sick Leave, Maternity Leave, Paternity

Opportunities for employees:

- Medical Benefits (Personal or Personal & Family), Employment Service Support, Advanced Recovery & Rehabilitation, Provision of Protection from Occupational Hazards, Discounts on staff purchases, Staff meals

Additional:

- Study Leave, Professional Development, Upskilling Opportunity, Allowances (Shift, Overtime, Transportation)

* Depends on the position level and company

Expected Salary:

RM3,500 – RM8,500

5 YEARS AND ABOVE



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Disclaimer: The information presented in this career map serves as general guidance only and may vary depending on the size, type, and company's needs.

Career Map Restaurant

