



## Restaurant Manager

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### Diploma of Hospitality - SIT50313

#### Job Description

Employees manage all operations within a restaurant and are responsible for supervising staff and monitoring their performance.

#### Summary of Training

- Manage diversity in the workplace
- Manage operational plan
- Enhance the customer service experience
- Manage quality customer service
- Manage conflict
- Manage finances within a budget
- Prepare and monitor budgets
- Research and comply with regulatory requirements
- Roster staff
- Lead and manage people
- Monitor work operations
- Establish and conduct business relationships
- Implement and monitor work health and safety practices
- Use hygienic practices for food safety AND
- Work effectively in hospitality service PLUS
- Build and sustain an innovative work environment
- Facilitate continuous improvement
- Provide responsible service of alcohol
- Provide advice on beers, spirits and liqueurs
- Provide advice on Australian wines
- Provide advice on imported wines
- Provide silver service
- Provide advice on food
- Provide advice on food and beverage matching
- Manage the sale or service of wine



- Plan in-house events or functions
- Monitor staff performance
- Recruit, select and induct staff

## Note

Please be aware that this Sample Training Program is designed to be a guide only to the selection of non-core units. Alternative combinations of units may be selected. In some cases Australian Apprentices may also have to complete prerequisite units. Employers and Australian Apprentices should seek advice from Australian Apprenticeship Support Network (Apprenticeship Network) providers or Registered Training Organisation for more detail.