

Restaurant Manager

Run the room, the schedule and the money. The one hospitality job with a real salary, and the one that eats your weekends.

TYPICAL PAY

\$54,000

a year, full time

PAY RANGE

\$37k to \$100k

starting to experienced

TIME TO QUALIFY

2 to 6 years

after high school

DEMAND

Good

job outlook

LICENCE NEEDED

No

anyone can do it

WHERE YOU WORK

Restaurants, chains and franchises, hotels, catering, campus and hos...

How you get there

- 1 Work the floor or the line** 1 to 3 years
Server, bartender, host or cook. You cannot run a restaurant you have never worked in, and every owner knows it.
- 2 Get your certificates** A few days
Alcohol service training, which the Alcohol and Gaming Commission of Ontario requires of anyone selling or serving liquor, plus food safety supervisor training.
- 3 Shift lead, then assistant manager** 1 to 2 years
Cashing out, scheduling, ordering, handling complaints. The first real test is whether you can manage people who were your friends last week.
- 4 Hospitality diploma (optional)** 2 to 4 years
A 2-year college diploma or a 4-year degree. Useful if you want hotels, chains or head office rather than one room.
- 5 General manager** 3 to 6 years in
You own the profit and loss statement: labour cost, food cost, sales, staffing, the liquor licence and the health inspection.

Pros and cons

- + A real salary, benefits and a bonus in hospitality
- + You can get there with no degree and no debt
- + Every town has restaurants, so the job travels
- 50 to 60 hour weeks, nights, weekends and holidays
- You are the one the complaints, the no-shows and the inspector come to
- High staff turnover means you are always hiring

Optional boosts

Multi-unit management. Hotel food and beverage. Franchise ownership. Cost control skill.

Good to know

The widest pay range in hospitality

Job Bank puts restaurant managers between \$18 and \$48.08 an hour. No other job in this category spreads that far, because the title covers both a fast food shift manager and someone running a hotel's whole f...

Most managers came up from the floor

Serving, bartending and cooking are the normal entry points. It is one of the few careers where starting at 16 in a part-time job is a genuine advantage over a diploma.

Where these numbers come from

Job Bank: Restaurant Manager in Canada, wages (updated Nov 19, 2025)

Restaurants Canada: national foodservice association

Alcohol and Gaming Commission of Ontario: alcohol

Smart Serve Ontario: responsible alcohol service training

Numbers checked September 2026. Pay figures are typical full-time annual amounts in Canadian dollars, based on Government of Canada Job Bank wage data and published salary grids. They vary by province, employer and experience. Tuition is for domestic students. Sources, links and the click-through version: <https://career.help/ca/careers/restaurant-manager>



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