

Restaurant Manager Job Interview Questions And Answers



Interview Questions Answers

<https://interviewquestionsanswers.org/>

About Interview Questions Answers

Interview Questions Answers . ORG is an interview preparation guide of thousands of Job Interview Questions And Answers, Job Interviews are always stressful even for job seekers who have gone on countless interviews. The best way to reduce the stress is to be prepared for your job interview. Take the time to review the standard interview questions you will most likely be asked. These interview questions and answers on Restaurant Manager will help you strengthen your technical skills, prepare for the interviews and quickly revise the concepts.

If you find any **question or answer** is incorrect or incomplete then you can **submit your question or answer** directly with out any registration or login at our website. You just need to visit [Restaurant Manager Interview Questions And Answers](#) to add your answer click on the *Submit Your Answer* links on the website; with each question to post your answer, if you want to ask any question then you will have a link *Submit Your Question*; that's will add your question in Restaurant Manager category. To ensure quality, each submission is checked by our team, before it becomes live. This [Restaurant Manager Interview preparation PDF](#) was generated at **Wednesday 29th November, 2023**

You can follow us on FaceBook for latest Jobs, Updates and other interviews material.
www.facebook.com/InterviewQuestionsAnswers.Org

Follow us on Twitter for latest Jobs and interview preparation guides.
<https://twitter.com/InterviewQA>

If you need any further assistance or have queries regarding this document or its material or any of other inquiry, please do not hesitate to contact us.

Best Of Luck.

Interview Questions Answers.ORG Team
<https://InterviewQuestionsAnswers.ORG/Support@InterviewQuestionsAnswers.ORG>



Restaurant Manager Interview Questions And Answers Guide.

Question - 1:

Tell me what was the best company you have worked for?

Ans:

Golden corral Very good plan and communication. A plan for everything and it was trained very well.

[View All Answers](#)

Question - 2:

Explain me about your managing experiences?

Ans:

It has been most delightful, I learn that I have a love to see people development and smiling faces that what has kept me in this business for so long.

[View All Answers](#)

Question - 3:

Tell me have you been offered any positions yet?

Ans:

I feel that I am moving forward with the best company on the market and that any other positions tried for would be a loss of my integrity.

[View All Answers](#)

Question - 4:

Tell me what is your best skill as a manager?

Ans:

I take direction as much as I give it. I believe in coaching employees and delegating tasks. I push for hospitality more than I do service.

[View All Answers](#)

Question - 5:

Tell me what's dissatisfy you nearly all an early on job?

Ans:

Inefficiency bothers me. I believe in giving chances to my staff but if I see that someone's behavior reflects directly on business, it makes me uncomfortable. And this is why I believe in doing things right the first time.

[View All Answers](#)

Question - 6:

Tell me what are your inventory techniques?

Ans:

I feel inventory should be done in pares once a month unless your food cost is to high after monitoring the garbage and whats coming back from the tables you can do a weekly inventory for a few weeks this should give you the data you need

[View All Answers](#)

Question - 7:

Tell me why are you leaving your last position?

Ans:

The call center that the deli I was managing down sized by 600 employees, the site moved to a smaller building and the group went the route of home reps, our services were no longer needed with the company. I was laid off.

[View All Answers](#)

**Question - 8:**

Tell me what's your philosophy towards work?

Ans:

I believe in doing things right the first time. If you want customer satisfaction and recurrent business, you have to be meticulous and a charmer.

[View All Answers](#)

Question - 9:

Explain what promotion experiences do you have?

Ans:

I have come up with brunch, salsa night, radio remotes, free thanksgiving dinner, deal of the day, bogos, restaurant week, menu designs, happy hours.

[View All Answers](#)

Question - 10:

Explain what made you choose to apply for this position?

Ans:

The food service industry has always intrigued me which is why I chose to try my hand at it. Leadership is my forte and by combining the two, I believe that working as a restaurant supervisor makes sense.

[View All Answers](#)

Question - 11:

Suppose food cost rise above 30%, what will you do to lower the cost?

Ans:

Begin weekly or daily inventory on highest price items or desirable items. Have Pre-shift meetings about portion size and waste. Require managers to check all orders in and verify with vendor. Verify that items are being correctly rung in or charged for. Investigate discounts, coupons and comp %. Watch for any unusual patterns with numbers or behavior.

[View All Answers](#)

Question - 12:

Tell us what is your expected salary as Restaurant Manager?

Ans:

Since I have worked as a restaurant supervisor for many years, I believe that my salary requirements should be competitive. Restaurant supervisors earn \$32,000 annually and that is what I would like ideally.

[View All Answers](#)

Question - 13:

Explain me about your worst confrontation with a customer?

Ans:

Once had a gentleman come in after a few drinks he started insulting me after a while of me not listening to him he got conformational after that I left the bar and had a manager step in and descaled the problem.

[View All Answers](#)

Question - 14:

Tell us what part of the job do you dislike? What would you change?

Ans:

I dislike walking in the fridge to do inventory I would change it by addin a robot that could go in scan the boxes and I stay warm.

[View All Answers](#)

Question - 15:

Explain what new trends have you discovered in the food industry?

Ans:

Extensive reaching with the possible customer thru mass media and social media, giving the best hospitable and ambiance and service, thru dining setup.

[View All Answers](#)

Question - 16:

Do you know what are top 3 skills for restaurant supervisor?

Ans:

Restaurant supervisors need to possess exceptional leadership skills, be customer oriented and have a knack for food service perfection.

[View All Answers](#)

Question - 17:

Tell us have you ever been late to open the doors at a restaurant before?



Ans:

I never come to open the door at a restaurant but i always set staffing that door should be open at right time.

[View All Answers](#)

Question - 18:

Tell me about your long-term career goals for restaurant supervisor?

Ans:

I intent to become a restaurant general manager. But I am aware of the fact that this is not possible unless I truly understand the core restaurant business. The next decade or so, I intend to learn the ropes and contribute all that I know.

[View All Answers](#)

Question - 19:

Tell me what trends would you like to implement at this restaurant?

Ans:

I will want all the employee to be a brand ambassador, working with love, passion and zeal.

[View All Answers](#)

Question - 20:

Suppose you see a server ready to take a burnt dish to a customer, what do you do?

Ans:

I try to catch the waiter before he serves the costumer, if this one see the dish I apology and excuse for this. Make sure with the chef a proper one coming asap for the costumer and offert him a discount or anything else, depends the policy of the company, to excuse the mistake, the waiting time and make him left happy and come back to us again.

[View All Answers](#)

Question - 21:

Tell me do your capabilities match this or other job more carefully?

Ans:

My capabilities are perfect for a restaurant supervisor position. I am a great communicator, possess exceptional leadership skills and know the restaurant business inside out.

[View All Answers](#)

Question - 22:

Tell me what do you believe is the role of the manager?

Ans:

To control the operations and services of the restaurant, to ensure the restaurant is functioning properly and customers are happy with our services and products, providing excellent communication skills with the staff and properly train our employees to keep high standards and service at the restaurant.

[View All Answers](#)

Question - 23:

Explain your qualifications as an assistant manager?

Ans:

Talk about your personal attributes, such as loyalty, integrity, ethics, ability to work under pressure, leadership and charisma, orderliness, etc. You can start your answer by giving examples; if you worked as an assistant retail manger you probably had to manage a group of people (mention exact number), hire and fire people, interact effectively with clients, and deal with client complaints.

[View All Answers](#)

Question - 24:

Explain what do you know about our restaurant?

Ans:

I have done research on your restaurant traffic has increased for the past " years , you offer great benefits with options of bonus potential, I have read positive reviews, which leads me to believe your company is where I want to be.

[View All Answers](#)

Question - 25:

Explain me why do you find the job interesting or exciting?

Ans:

The assistant manager's job may be fairly routine one day and exciting the next. Assistant managers often take over the establishment (like a restaurant) in the absence of the boss. It demands multi-tasking and adaptability, problem solving, and interpersonal skills. It's a management job with a lot of people interaction.

[View All Answers](#)

Question - 26:



Explain what make you a perfect contender for this position?

Ans:

My work background in the restaurant business, acquired skills and qualifications are all perfect for this position.

[View All Answers](#)

Question - 27:

Tell me why do you want to become a manager of our restaurant?

Ans:

First of all, you can mention the skills you possess, claiming that you believe to have enough skills to be a good manager of this restaurant. You can also say that you are motivated and like a busy and challenging working environment.

On a top of that, you can compliment the interviewer again, saying that it is a good restaurant, that you see a potential and would be proud to manage it and see ways how to improve it even more.

[View All Answers](#)

Question - 28:

Tell me have you ate at our restaurant before?

Ans:

Yes, I am a food lover. I have tried many cuisine. And I must say your resto make the best healthy dishes that are tempting too.

[View All Answers](#)

Question - 29:

Tell me what was the best employee you hired, and did you know this at the time of the interview?

Ans:

The best employee I ever hired was a young woman who would go out of her way for all her customers always came in positive and motivated everyone around her. I did not know this at the time because she had know experience behind her but she was always willing to listen and learn.

[View All Answers](#)

Question - 30:

Explain me about your experience handling office work?

Ans:

I worked for 2 year in an accountant office but I currently do a majority of any paperwork dealing with management.

[View All Answers](#)

Question - 31:

Explain me why are you the best candidate for us?

Ans:

You won't find anyone more devoted, dedicated & hardworking then me. I am very passionate about this job and I want nothing more then to be given this wonderful opportunity, it would honestly change my life.

[View All Answers](#)

Question - 32:

Tell us what would you improve in our restaurant?

Ans:

I need to stress it once again: As a good restaurant manager, you should have answer to every question. If you do your research before an interview, you will know what to say. But anyway, even if there's nothing on your mind, you can always count on typical answers, such as that you want to work on brand building and on improving the overall customer experience. That never hurts...

[View All Answers](#)

Question - 33:

Suppose any dish is not selling, what will you discuss with the Chef?

Ans:

We can review if we can still do something to improve the taste, presentation and portion. Otherwise, remove it from the menu and replace it with something seemingly saleable.

[View All Answers](#)

Question - 34:

Tell us what are some of your most proud accomplishments at your last position?

Ans:

I increased liquor stock and decreased stock losses on the bar, this took a firm hand with tight controls over staff members, recording all wastage with consequences if not adhered to.

[View All Answers](#)

**Question - 35:**

Tell me how long will you stay with our company?

Ans:

Looking for a job I can retire from, so as long as I continue to do a outstanding job for you by meeting and exceeding your expiation.

[View All Answers](#)

Question - 36:

Tell me are you aware of the mental requirements of the job?

Ans:

Mental requirements might be intensive work load, working under pressure, stress, long hours, long periods of standing up and walking, and performing administrative tasks.

[View All Answers](#)

Question - 37:

Tell us where do you see our restaurant going if you were to take the helm?

Ans:

There is nothing called second in my list i always wanted to lead a restaurant which is unique in the style world class atmosphere , best service and delicious food. and once we have all this in out kitty as i am leading team. crown will take care of us.

[View All Answers](#)

Question - 38:

Explain how would you deal with an employee who is not meeting expectations?

Ans:

The employees at a restaurant greatly impact the success of the operation. If someone is not performing, the restaurant may suffer. Interviewers often ask what you would do in these scenarios. They may provide you with a hypothetical situation or ask for an example from your previous experience.

[View All Answers](#)

Question - 39:

Tell me what do you know about our restaurant?

Ans:

As a serious applicant, you should know a lot about the restaurant. You should do your research and know approximately how many waitresses work there, what is a vision of a restaurant, what culture they try to create, etc.. Good applicant for a managerial position should notice all of this and should have an ability to talk about it openly in an interview.

On the top of that, you can compliment the quality of food and/or service, if you ate at the place before (what you should do).

[View All Answers](#)

Question - 40:

Basic Assistant restaurant manager interview questions:

Ans:

- * What is more important to you: the money or the work?
- * A team experience you found disappointing.
- * Have you ever had to deal with conflicting deadlines?
- * What steps do you follow to study a problem before making a decision?
- * What can you do for us that other candidates cant?

Try to answer Assistant restaurant manager interview questions completely. We recommend that you don't immediately respond to the question directly. The best strategy for effectively answering these tough Assistant restaurant manager interview questions is to prepare for it.

[View All Answers](#)

Question - 41:

Communication Skills Based Assistant restaurant manager interview questions:

Ans:

- * You have not done this sort of job before. How will you succeed?
- * What is the difference between a good position and an excellent one?
- * What is a typical career path in this job function?
- * What type of work environment do you prefer?
- * What irritates you about other people?

Note down your answers. These may be useful later if the interviewers wish to confirm any answer with you as they forget or wish to discuss more. Make sure you're well prepared for this Assistant restaurant manager interview questions as you won't likely get a second chance to really shine.

Answer all Assistant restaurant manager interview questions honestly and stay focused throughout the hiring process.

[View All Answers](#)

Question - 42:

Video Based Assistant restaurant manager interview questions:

Ans:

- * What negative thing would your last boss say about you?



- * Tell me about your proudest achievement.
- * What was the most important task you ever had?
- * What was the most complex assignment you have had?
- * Tell me about a difficult experience you had in working.

[View All Answers](#)

Question - 43:

Phone Based Assistant restaurant manager interview questions:

Ans:

- * Who was your favorite manager and why?
- * Can you describe a time when your work was criticized?
- * How well did your college experience prepare you for this job?
- * When was the last time you were in a crises?
- * What assignment was too difficult for you?

[View All Answers](#)

Question - 44:

Situational Assistant restaurant manager interview questions:

Ans:

- * How did you handle meeting a tight deadline?
 - * What do you think, would you be willing to travel for work?
 - * What would make you happy in a job?
 - * Describe a time you were faced with stresses which tested your skills.
 - * What have you done to support diversity in your unit?
- Your answer will affect the rest of the interview. Limit your answer to your career background and experience. Be clear in understanding the responses.

[View All Answers](#)

Question - 45:

Competency Based Assistant restaurant manager interview questions:

Ans:

- * What were the responsibilities of your last position?
- * What would you say are your strong points?
- * What techniques and tools do you use to keep yourself organized?
- * Why did you decide to pursue this career?
- * What are three positive things your last boss would say about you?

[View All Answers](#)

Question - 46:

Behavioral Assistant restaurant manager interview questions:

Ans:

- * Do you work well under pressure?
- * Are you planning to continue your studies?
- * Give examples of ideas you've had or implemented.
- * Has anything ever irritated you about people you've worked with?
- * What kind of personality do you work best with and why?

[View All Answers](#)

Question - 47:

Strengths and Weaknesses Based Assistant restaurant manager interview questions:

Ans:

- * What do you feel is the best educational preparation for this career?
- * What is your greatest achievement outside of work?
- * How do you see your job relating to the overall goals?
- * Tell us about the last time you had to negotiate with someone.
- * What would be your ideal working environment?

[View All Answers](#)

Question - 48:

Basic Restaurant Manager Job Interview Questions:

Ans:

- * Tell me about yourself.
- * Why did you become a restaurant/hospitality manager, chef, etc.?
- * What do you know about our restaurant/property/company?
- * Have you been to any of our restaurants/properties? What did you think? What did you observe while you were there? Did you get a chance to interact with any of our managers or staff? What would you improve or change?
- * What do you think sets us apart from our competitors?
- * Why do you want to work for our hotel/club/restaurant/property?
- * Who else are you interviewing with? How do we compare to them?



- * Have you been offered any positions yet?
- * What do you think is a chef's/manager's role? What qualities should they possess?
- * How would you describe your management style? Your personality?
- * What motivates you? How do you motivate others?
- * What was the best company you ever worked for? The worst? The best boss you ever had? Your least favorite? Why?
- * What are some of your greatest accomplishments?
- * Tell me about your cost control abilities? What have you done to help or improve your financial results?
- * How would your supervisor/fellow managers/employees describe you?
- * Have you ever been involved in confrontation with a guest/employee/supervisor at work? How did you resolve it?
- * How would you handle the following situation?....
- * What are your career goals? Where do you see yourself in 3/5/10 years?
- * What are you looking for in a job?
- * What makes you an effective manager/chef?
- * What are your strengths? Weakness? What are you doing to improve your weakness?
- * What are some of your greatest achievements or successes? What are some of your worst failures?
- * Why did you leave your last job? Why do you want to leave your current position?
- * What do you like least about being a manager/chef?
- * Give me an example when you.....
- * What upsets you/tries your patience?
- * How long do you think you will stay with our company?
- * What makes you the best candidate for this position? What do you think you bring to the table?
- * What questions do you have for me?

[View All Answers](#)

Question - 49:

Operational and Situational Restaurant Manager Job Interview Questions:

Ans:

- * Have you dined with us before? What would you change or improve?
- * Have you interacted with our managers or staff? What was your impression?
- * How would you describe our competitors and our customers?
- * What's the most challenging aspect of being a manager or a chef?
- * How would you rate your cost control abilities? What actions have you taken to save costs or increase revenue?
- * How do you stay up-to-date and precise on revenue reports, inventory reports, and payroll reports?
- * An item on the menu is not selling well. How would you discuss this with your chef?
- * Recall a time you resolved a conflict with a guest, employee, or supervisor at work. How did you handle it?
- * Recall a time you mentored someone. Where were they when you first started? Where are they now?
- * When was the last time you fired someone? Why did you fire them?
- * Describe the best employee you've ever hired.
- * How would you deal with ingredient substitutions?
- * How do you accommodate special diets? (Vegan, gluten-free)
- * Describe a time you went above and beyond guest expectations.
- * Describe a time you anticipated a guest's needs.

[View All Answers](#)

Question - 50:

Suppose you've noticed the chef using expired ingredients, what do you say?

Ans:

I need to correct him not to serve expired products it will suffer the food quality as well and I will take some action on this by bringing this to upper management.

[View All Answers](#)

Question - 51:

Tell me what would you do to prepare for a health inspection?

Ans:

Part of your job as a restaurant manager is to maintain a clean and healthy environment for the guests and staff. Some people assume that they can simply clean before the inspection happens. This is not the best idea because inspections can happen when you least expect them. Instead, it is better to discuss the things you would do daily to ensure that your restaurant meets the health standards.

[View All Answers](#)

Question - 52:

Explain how would you motivate staff working in our restaurant?

Ans:

Motivation is a key to succeed as a whole, especially for places like a busy restaurant. It's actually not an easy task to motivate the staff. You should think about it before an interview and based on your previous experiences come with a sort of a plan. However, if there's nothing on your mind, you can tell that you will use some team building activities, motivational bonuses as well as try to create a friendly environment, in order to keep the staff motivated and happy about being there.

[View All Answers](#)

Question - 53:

Explain what are most common mistakes for this job and how to solve them?

Ans:

Restaurant supervisors may end up making mistakes while on duty. Some common ones are not overseeing food preparation work constantly, not handling staffing issues properly and failing to provide excellence in customer service. All these are easy to overcome through meticulousness and deep knowledge of the actual job



description of a restaurant supervisor.

[View All Answers](#)

Question - 54:

Explain me top 3 of your greatest weaknesses that related to Restaurant supervisor? And how do you improve them?

Ans:

I would probably coin them limitations and not weaknesses.

Firstly, I am a stickler for perfection. So if I find that things are not done to perfection, it bothers me. To counter this, I try to control myself when I see less than perfect work done.

Secondly, I believe that I am too meticulous. I am forever straightening napkins and chairs which puts my staff at dis-ease. I check myself often not to do this.

Lastly, I am quite upright about calculations. At the end of the day, I make it my job to balance the cash drawer myself. It is not my job but I like to leave things tallied. This too I am trying to handle by trusting my staff enough to know that they will do a good job.

[View All Answers](#)

Question - 55:

Explain me about your cost-control abilities?

Ans:

Weigh, portion, and train cooks to proper portioning and waste measurements to control the amount of product going to waste, establish a suitable schedule to properly cover the shifts in the restaurant and throughout the shift examine the activity of customers and employees standing around etc. send home staff that is not needed, and control ot. work the position if slow as the manager controlling hourly paid employee hours.

[View All Answers](#)

Question - 56:

Explain what makes you an effective manager?

Ans:

I believe I would make a very effective manager because I possess the traits that make a good leader. I am kind, fair and can be stern without causing conflict. I am passionate, motivated and inventive. I know that I could lead a team while also being willing to listen to new ideas and delegate when needed. I feel that I am very responsible and I would do just about anything to not let my peers or superiors down.

[View All Answers](#)

Question - 57:

Tell me why do you want this food service management position?

Ans:

Seems an obvious enough question, but you should come to the interview ready to explain just how passionate you are about the job (and if you aren't, well, it might be time to pick another profession). Key answers here identify both why the role fits your personality and life goals, and why you appreciate the company.

[View All Answers](#)

Question - 58:

Tell me as part of your previous management experience, did you make reports and presentations for the senior management?

Ans:

All assistant managers report to senior management. Assistant managers keep their managers updated with oral and written reports.

[View All Answers](#)

Question - 59:

Explain why did you have to fire someone, or explain to me your worst employee at your last restaurant?

Ans:

Put the ball in their court, if this was your restaurant would you allow this, they say no, then you understand why I can no longer employ you, I would always make the employee aware of areas of opportunity, give them a window of time to improve then take action.

[View All Answers](#)

Question - 60:

Explain how would you manage a shift that is understaffed?

Ans:

One of the key components to a successful restaurant is a healthy and sufficient staff. In the event that someone calls in sick, you need to be able to problem solve so the restaurant continues to run smoothly. For example, you might call the other employees who are not working to get the shifts covered. You can also try to enforce a policy that discourages employees from calling in sick.

[View All Answers](#)

Question - 61:

Explain what have you learned from mistakes at other positions?

Ans:

You won't appear credible unless you have a specific example at hand. Before you head to the interview, reflect on your previous experiences and write down any scenarios in which you grew from an event. Your best bet may be to choose one of these events in which the mistake was inconsequential and unintentional, but resulted in lessons learned.



[View All Answers](#)

Question - 62:

For your information, we are struggling with leadership in our Restaurant, how will your leadership make us better?

Ans:

I will have a one to one meeting with the management staff, address the situation by show them that we are as a team need to regroup and work together for our company benefit and for our personal ones!!

[View All Answers](#)

Question - 63:

As you know inventory reports, revenue reports, payroll reports, etc, are very important to us, How can you demonstrate to me how you will handle this with precision and keeping them most up-to-date?

Ans:

Have a scheduled time to do inventory, delegate and gather information weekly, and double check before submitting to Management.

[View All Answers](#)

Question - 64:

Explain what one goal did you set for yourself that you missed at your last restaurant? What did you learn?

Ans:

I wanted to grow with the company with a view to owning a franchise later but my transfer derailed the plan, however, I learnt that change is the only constant thing in life because my transfer actually opened my eyes to other possibilities.

[View All Answers](#)

Question - 65:

Explain what have you learned from your past jobs that related to restaurant supervisor?

Ans:

The most important thing that I have learnt is that the customer is indeed always right - even when he is wrong. Unless the situation is really grave, it is important to satisfy your customers completely to retain their business.

[View All Answers](#)

Question - 66:

Explain me what challenges are you looking for in this position?

Ans:

Employers are just as reserved about hiring people who are overqualified as they are about hiring those who are underqualified. You'll want to come across as being competent to hold the job, but also how it will provide an exciting challenge for you. Discuss how you would effectively use your skills and experience, and how you are motivated by challenges. Be prepared to give specific examples of personal and employer-given goals you have met and exceeded in the past.

[View All Answers](#)

Question - 67:

Tell me in your life, what experiences have been most important to you that related to restaurant supervisor?

Ans:

Working as a restaurant supervisor means that you meet new people every day. And meeting new people from different walks of life is a great experience.

[View All Answers](#)

Question - 68:

Explain how you would be a resource for our restaurant?

Ans:

I am tenacious, resourceful and know the restaurant business inside out. I also have vast experience in leading and training restaurant staff and I am positive that this experience will be a great contribution.

[View All Answers](#)

Question - 69:

Explain me what is your greatest weakness and what are you doing to improve it?

Ans:

I missed a bite about high technology system but I am not shame to ask help to know how to use it, usually I need to see once or a list twice the programation until know it perfectly.

[View All Answers](#)

Question - 70:

Tell me how extensive is your wine knowledge?

Ans:

I cannot say I have a very extensive knowledge of wine, however my parents used to make their own wine and I know of many wine consumers who would be



willing to expand my knowledge.

[View All Answers](#)

Question - 71:

Explain me about the last restaurant you worked at?

Ans:

It was an ice lounge which was totally freezing temperature, where we use to serve piping hot food and hot drinks, it was of 90 covers, fine dining.

[View All Answers](#)

Question - 72:

Explain what makes you the best candidate for this position?

Ans:

Well, its passion for me being as hospitality member, I am enjoying my job, my experience make me more confident, i have positive attitude, I have done best job in present company, achieved all the goal in my previous company.

[View All Answers](#)

Question - 73:

Tell me what are some ways you deal with customer complaints?

Ans:

Do you have any specific examples? When you work in a restaurant, it is important to have positive customer feedback. This ensures that people keep coming back, and it is also a great way to get referrals. In the event of a customer complaint, it is important to take quick action so the problem does not escalate. Sometimes the interviewer may provide a hypothetical situation for you to resolve. Make sure to discuss what you would do to rectify the problem and provide examples from the past.

[View All Answers](#)

Question - 74:

Tell us what questions do you have for us?

Ans:

What is the top priority for the person in this position over the next three months? What qualities have previous managers had that helped them succeed in this position?

[View All Answers](#)

Question - 75:

Tell me what experiences do you have in the Restaurant field?

Ans:

I have almost 10 years experience working in the field. It includes working in fine dining, exclusive private events, corporate setting, steak house and casual dining.

[View All Answers](#)

Question - 76:

Explain how well do you get to know the customers that visit your establishment?

Ans:

I am a very observant and attentive person. After observing customers for a while, I try to create a rapport by studying their preferred products and using that to strike a conversation.

[View All Answers](#)

Question - 77:

Why did you leave your last job as Restaurant Manager?

Ans:

I was looking for a little more challenge. While I loved my work immensely, I believe that I have a lot more to offer to a bigger concern.

[View All Answers](#)

Question - 78:

Tell me which thing is more important - money or work?

Ans:

Money is important to survive but the work is even more important. Work makes us what we are. Money comes later.

[View All Answers](#)

Question - 79:

Tell us why do you think that the position of an assistant manager is important for the company?

Ans:

Be confident answering in the affirmative. The assistant manager's role is exciting and challenging as you work closely with an executive of the company. It is a job that is all about management and applying management skills. The assistant manager often communicates with staff, managers, and customers, and directly oversees



customer service. Assistant managers play an important part in ensuring profit and a good name for the organization.

[View All Answers](#)

Question - 80:

Explain a typical work week for a food management position?

Ans:

Employers expect a supervisor candidate to discuss what they do and how they do it in detail. Before the interview, you'll want to be well-versed in the duties that will be required of you. Talk with a colleague or reflect on your own previous positions that relate to the desired job and make note of all the key details. The more you can connect past experiences and know-how with the current job opening, the more successful you'll be at answering questions related to this topic. Good topics to cover include showcasing how you're organized and timely.

[View All Answers](#)

Question - 81:

Explain do you have experience hiring and/or firing personnel?

Ans:

If you do, don't hesitate to give examples of firing people, as long as you explain your decision clearly and confidently. Further, explain your decision process on hiring new employees. Be specific and confident about your past decisions on employee hiring, professional development, and retention.

[View All Answers](#)

Question - 82:

Tell me how do you apply ISO 9001 to your job?

Ans:

ISO 9001 is a quality management system which is aimed at improving the operations of a business. In a restaurant environment, the system lays out requirements that are necessary to run a restaurant in terms of operational stability, quality of food and personal hygiene of food service workers.

[View All Answers](#)

Question - 83:

Explain what irritates you about co-employees?

Ans:

There is just one thing i.e. Inefficiency.

[View All Answers](#)

Question - 84:

Tell me what are the key tasks for restaurant supervisor?

Ans:

Restaurant supervisors provide leadership to restaurant staff. They create and disseminate schedules and duties, oversee food preparation activities, control inventories of food and equipment, recommend measures to improve work procedures and ensure that customers have a good dining experience.

[View All Answers](#)

Question - 85:

Tell me what is your main weakness that you'd like to improve upon as a manager?

Ans:

I am a perfectionist and tend to want to do things myself but I have continuously learnt to delegate because that is the only way to make my employee better and have a good succession plan.

[View All Answers](#)

Question - 86:

Explain what are your experiences with hiring a staff?

Ans:

I have a strong ability to hire, I had the opportunity to open brand new store locations, on two different occasions, with the responsibility having to hire the entire staff.

[View All Answers](#)

Question - 87:

Explain what are your goals for my restaurant?

Ans:

I would like to contribute to making the restaurant one of the most talked about restaurants that gives great customer care, great food and drinks, with a friendly family atmosphere, take control of profit margins, and help to develop team members.

[View All Answers](#)

Question - 88:

Tell me do you enjoy talking to customers?

Ans:



I do not have any problems speaking with customers when the need arises. I am excellent communicator and likeable.

[View All Answers](#)

Question - 89:

Explain me what is your greatest strength?

Ans:

I am an extremely hard working and quick leaning person. I have got good communication skills. I have got similar working experience. I can easily adapt with d change in working culture. I have team work spirit.

[View All Answers](#)

Question - 90:

Explain me a situation where a customer was upset and you handled the situation?

Ans:

A customer had found a hair in her food, after apologizing for the event I assured her that all necessary precautions have been taken and that this incident will be look into more intensely, I showed her that all our staff wear the required gear and take the needed precautions, I replaced her meal and offered a discount for a future date at the restaurant. She left satisfied - I addressed the problem immediately, took care of her needs and showed her that the problems is not one that happens often and will be dealt with even more care in the future.

[View All Answers](#)

Restaurants And Cafes Most Popular & Related Interview Guides

- 1 : [Waiter Interview Questions and Answers.](#)
- 2 : [Cooking Interview Questions and Answers.](#)
- 3 : [Waitress Interview Questions and Answers.](#)
- 4 : [Barista Interview Questions and Answers.](#)
- 5 : [Bartender Interview Questions and Answers.](#)
- 6 : [Executive Chef Interview Questions and Answers.](#)
- 7 : [Coffee Shop Manager Interview Questions and Answers.](#)
- 8 : [Cafeteria Supervisor Interview Questions and Answers.](#)
- 9 : [Cafe Manager Interview Questions and Answers.](#)
- 10 : [Prep Cook Interview Questions and Answers.](#)

Follow us on FaceBook

www.facebook.com/InterviewQuestionsAnswers.Org

Follow us on Twitter

<https://twitter.com/InterviewQA>

For any inquiry please do not hesitate to contact us.

Interview Questions Answers.ORG Team

[https://InterviewQuestionsAnswers.ORG/
support@InterviewQuestionsAnswers.ORG](https://InterviewQuestionsAnswers.ORG/support@InterviewQuestionsAnswers.ORG)