

## CAFÉ OR RESTAURANT MANAGER (ANZSCO Code: 141111)

The following Information Sheet is for your reference only and should be used as a guide to assist with your Skills Assessment application to VETASSESS. This information is subject to change.

Please note that a Skills Assessment of the qualification involves assessment of both the qualification level and content. Qualifications are assessed according to the guidelines published by the Australian Government Department of Education and Training.

The employment assessment involves determining the skill level and relevance of the tasks undertaken. Integrity checks may be conducted to verify the qualification and employment claims made in an application.

### Occupation description

A Café or Restaurant Manager organises and controls the operations of a cafe, restaurant or related establishment to provide dining and catering services.

#### Alternative Titles:

- Restaurateur
- Food and Beverage Manager

#### Specialisations:

- Bistro Manager
- Canteen Manager
- Caterer
- Internet Café Manager

#### Occupations NOT considered highly relevant under this ANZSCO code:

- Hotel or Motel Manager
- Retail Manager (General)
- Food and Beverage Attendants or Supervisors
- Floor Supervisor
- Event Manager
- Venue Manager

These occupations are classified elsewhere in ANZSCO or not at the required skill level. Fast Food Managers (Aus) and Quick Service Restaurant Managers (NZ) fall under the ANZSCO Occupation 142111 Retail Manager (General).

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### Requirements for Skills Assessment

This occupation requires a qualification which is assessed as comparable to the educational level an Australian Qualifications Framework (AQF) Diploma or higher.

If the qualification is in a field highly relevant to the occupation, then one year of highly relevant, post-qualification employment is required. This must be within the past five years.

If the qualification is not in a highly relevant field, two years of highly relevant, post-qualification employment is required. This must be within the past five years.

This is reduced to one year if there is an additional qualification at least at AQF Certificate IV level in a highly relevant field.

If employment is not post-qualification, then three additional years of relevant employment are required. This is in addition to one year of highly relevant employment within the past five years.

A positive assessment of both qualifications and employment is required for a positive Skills Assessment Outcome.

#### Qualification

AQF Diploma or higher

Highly relevant major fields of study include:

- Hospitality Management
- Food and Beverage Services

Qualifications in general management studies (such as an MBA) and Tourism without hospitality management subjects cannot be considered.

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### Employment

**Pre-qualification employment can be considered for this occupation.**

An acceptable café or restaurant setting would be one that provides food and beverage services for consumption on the premises.

In order to be considered as a Café or Restaurant Manager, the position must be responsible for every aspect of the café or restaurant's performance including the management of all employees and their occupational development, oversight of establishment operations, management of sales and profit targets, and participation in business planning.

**Highly relevant tasks include, but are not limited to:**

- planning menus in consultation with Chef and Kitchen Staff
- planning and organising special functions or promotional activities
- arranging the purchasing and pricing of goods according to budget
- maintaining records of stock levels and financial transactions
- ensuring dining facilities comply with health regulations and are clean, functional and of suitable appearance
- conferring with customers to assess their satisfaction with meals and service
- selecting, training and supervising waiting and kitchen staff
- may take reservations, greet guests and assist in taking orders
- managing staff performance including targets for sales and expenditure
- managing rostering and scheduling of restaurant/cafe staff