

Now Hiring Restaurant Manager

Ready to take the next step in your restaurant career with one of the fastest growing franchise restaurant companies in the nation?

Chronic Tacos is the taco shop with style serving authentic Mexican food in a bold, friendly, and energetic environment. We are looking for a motivated, hands on Restaurant Manager to lead our team and deliver an exceptional guest experience.

Why Work With Us?

We provide strong operational support and training in the Chronic Tacos system, including:

- Food safety, sanitation, and compliance
- Inventory control and food preparation standards
- Team leadership and development
- Customer service excellence
- Daily operations and brand standards

What We're Looking For:

Our ideal Restaurant Manager:

- Leads by example with a positive, professional attitude
- Has strong communication and leadership skills
- Thrives in a fast-paced, team-oriented environment
- Maintains high standards for food quality, cleanliness, and service
- Trains, coaches, and motivates team members
- Ensures compliance with safety, sanitation, and company procedures
- Manages scheduling, labor, and daily operations effectively
- Handles guest concerns with confidence and care

Position Summary:

The Restaurant Manager is responsible for overseeing day-to-day operations, supporting and developing staff, and ensuring an outstanding experience for every guest. Previous restaurant management experience is required. ServeSafe certification is preferred.

Ready to Apply?

Apply online at www.eatchronictacos.com