



<https://intscanada.com/job/training-and-operations-consultant/>

## Training and Operations Consultant

### Description

#### Job Description:

**Title:** Training & Operations Consultant

**Status:** Full time. Permanent

**Place of work:** Expected to visit various Pür & Simple locations. Expected to travel for extended periods of time for restaurant openings, sometimes out of province.

**Starting salary:** \$60,000 / year including vacations, stat holidays and full medical and dental benefits

**Vacation:** 10 business days

**Hours of work:** Expected to work a minimum of 44 hours a week, flexible days and hours. Expected to work at least one weekend a month.

**Store opening work week:** The schedule consists of 7 days of work back to back over the course of three weeks. There is one day off within the 21 days. 5 days off will be recuperated after the completion of the opening.

**Expenses:** Reasonable expenses will be reimbursed by submitting an expense report conforming to the company's standards.

**Reports to:** Director of Operations

The *Training & Operations Consultant* is the primary liaison between franchised store locations and head office. The *Training & Operations Consultant* provides leadership and assistance to Franchise Partners in order to achieve company objectives. Utilizing their restaurant operations and business experience as well as industry specific insights, they provide counsel, coaching, assistance and advice to Franchise Partners/operators to positively impact and improve sales, profits, and ensure compliance to the Pür & Simple operating systems and standards. The *Training & Operations Consultant* leads restaurant openings and plays a major role in restaurant set-up as well as Franchise Partner and restaurant team training. They share the responsibility of protecting the Pür & Simple experience and brand reputation.

### Duties and Responsibilities

- Monitor franchise operations within their defined areas to ensure consistent achievement and execution of food safety, quality, hospitality and cleanliness standards. Utilize Pür & Simple operating systems and standards.
- Protect the Pür & Simple's brand equity and value through ensuring consistent franchise execution and delivery of approved products, procedural compliance, menu compliance, trademark protection and Pür & Simple's standards.

### Hiring organization

Pür & Simple Restaurants Inc.

### Employment Type

Full-time

### Job Location

Toronto

### Base Salary

\$ 60000 - \$ 75000

### Date posted

2023-04-10

- Plan and conduct working store visits with each Franchise Partner to ensure the continual improvement of quality, hospitality and cleanliness standards, including the monitoring of food product quality.
- Monitor and ensure total store “Service Excellence” including hospitality standards; implement corrective action and follow up as required.
- Determine financial status of each franchise operation; monitors for progress. Provide advice and counsel using approved Pür & Simple systems and tools for the betterment of the financial health of the franchise operation. Establish sales and operating budget for assigned areas.
- Determine sales goals, monitor progress and manage prior year comparatives
- Manage store requirements for new products and menu items rollouts/procedures.
- Effectively and successfully manage Pür & Simple restaurant openings. Includes physical restaurant set up and providing consistent quality training for the incoming employees and Franchise Partners.
- Enhance real/perceived value of brand in current/future guests by supporting Franchise Partners in operational excellences leadership and guidance through completing restaurant audits & ongoing visits for coaching & support.
- Develop respectful working relationships with all Franchise Partners, trainers and team members.
- Be a highly motivated team player and facilitate a positive team environment by leading by example, which will provide VALUE to our Franchise Partners on every store visit promoting Pür & Simple’s Hospitality Culture
- Assist units with implementation of food cost procedures, forecasting, labor costing, schedule costing and management scheduling.
- Full documentation of all visits using the prescribed Pur & Simple approved forms and processes.
- Follow up on third party audits for brand compliance to ensure full optimization of learnings and follow up of non-compliance.
- Monitor Google Reviews and follow up with Franchise Partners to ensure guest satisfaction.
- Attendance at all head office meetings regarding the operation of Pür & Simple Restaurants Inc.
- Comply with the general expectations of conduct of Pür & Simple Restaurants Inc.

**Qualifications:**

- 3-5 years in a multi-unit role of a full service franchise restaurant or a minimum of 3-5 years of restaurant management experience is required
- Previous experience with P&L accountability and literacy.

**Skills & Fit:**



