

Manager of food services

BarBurrito

Job ID
38656

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LOCATION	DATE POSTED	EXPIRY DATE	
Unit 110, 16030 24th Ave, Surrey, BC British Columbia	17-12-2025	13-12-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 37.50	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

We are looking for a full-time Manager of Food Services for our company

Work Location: On-site only (no remote work)

Job Responsibilities:

- Analyze restaurant budgets to boost and maintain profitability
- Develop cost plans for food, alcohol, kitchen, and cleaning supplies
- Adjust menu pricing and food preparation based on budget
- Oversee and supervise 5-10 team members
- Plan and coordinate daily restaurant operations
- Track staff performance and conduct reviews
- Maintain and organize inventory
- Ensure food safety and workplace health regulations are followed
- Negotiate with suppliers for food and supplies
- Participate in marketing efforts and implementation
- Provide high-quality customer service and handle concerns
- Manage cash, balance sheets, and reports

Team Leadership:

- You will lead a team of 5-10 staff members, promoting a positive and inclusive work culture.

Job Description

Who Can Apply:

- We welcome applications from: Canadian citizens, Permanent residents, and Temporary residents with a valid Canadian work permit

- Please do not apply if you are not legally authorized to work in Canada.

How to Apply:

You can apply in the following ways:

- Direct Apply through this platform
- Email your resume to: bhagvatifoodinc@outlook.com

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