

Restaurant Manager

Devil's Elbow Ale & Smokehouse and Jackson's Resto Butcher

Job ID

38704

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LOCATION	DATE POSTED	EXPIRY DATE	
562 Beatty Street, Vancouver, BC British Columbia	22-12-2025	18-12-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$37.00 per hour	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Devil's Elbow Ale & Smokehouse and Jackson's Resto Butcher is seeking a Restaurant Manager for our two restaurants.

Permanent, full-time; 30-40 hours per week; \$37.00 per hour. Health and dental benefits are available after 6 months' probation. Bonus is available depending on sales performance.

Standard 6-8-hour shifts for this position could be scheduled anytime between 10:30am and 12am as required.

Shifts may be scheduled at the following two locations:

1. 562 Beatty St, Vancouver, BC
2. 2214 W 4th Ave, Vancouver, BC

How to apply:

*Please do not call or apply in person.

Please email resume to: info@jacksonsrestobutcher.com

OR mail resume to:

Devil's Elbow Ale & Smokehouse and Jackson's Resto Butcher
 562 Beatty Street
 Vancouver, BC
 V6B 2L3

*Please indicate in your resume whether or not you are a Canadian citizen, a Permanent Resident of Canada or a Refugee Claimant with a valid work permit.

Job Description

Duties:

- Plan, organize, direct, control and evaluate the daily operations of the restaurant;
- Establish menu and services to be offered and implement operational procedures accordingly;
- Balance cash and complete balance sheets cash reports and related forms;
- Supervise employees and conduct written and/or verbal performance reviews. Will recommend promotion and transfer of employees;
- Complete and post the staff work schedule;
- Organize and maintain inventory;
- Supervises food preparation to ensure that food safety and operations standards are maintained;
- Ensure health and safety regulations are followed;
- Negotiate arrangements with suppliers for food and other supplies;
- Assist with planning of special events and promotions;
- Participate in marketing plans and implementation;
- Address customer complaints or concerns;
- Provide customer service as needed.

Requirements:

- Completion of secondary school is required;
- At least 3-5 years of food service/restaurant industry experience is required;
- At least 1-2 years previous work experience in a supervisory or managerial role, preferably in the food service/restaurant industry, is required;
- English language ability is required.