

Restaurant Manager

Dinestcorp Holding Ltd. (dba Dinesty Dumpling House)

Job ID

39043

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LOCATION	DATE POSTED	EXPIRY DATE	
150 – 5555 Gilbert Road, Richmond, BC British Columbia	05-02-2026	01-02-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$37.00	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Dinestcorp Holding Ltd. (dba Dinesty Dumpling House) is seeking a Restaurant Manager for its Richmond location.

Full-time, \$37.00 per hour; 30-40 hours per week. Bonus available depending on sales performance.

Standard 6-8 hour shifts for this position could be scheduled between 11AM and 9PM, as required.

How to Apply:

*Please do not call or apply in person.

Please email resume to: fayeshi@dinesty.ca

OR

Mail resume to:

Dinestcorp Holding Ltd.

150 – 5555 Gilbert Road

Richmond, BC

V7C 0B8

*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 performance reviews;
- Organize and maintain inventory;

- Ensure health and safety regulations are followed;
- Negotiate arrangements with suppliers for food and other supplies;
- Participate in marketing plans and implementation;
- Address customer complaints or concerns;
- Provide customer service as needed.

Requirements:

- Secondary school completion required;
- Minimum 3 years of previous food service industry experience;
- Minimum 2 years of previous restaurant management experience is required
- English language ability is required;
- Chinese language ability is an asset.