Restaurant Manager

Job ID
39043

Dinestcorp Holding Ltd. (dba Dinesty Dumpling House)

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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.

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