

Restaurant Manager

China King Family Restaurant

Job ID
39447

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LOCATION	DATE POSTED	EXPIRY DATE	
825 Reeves Street, Unit 2, Port Hawkesbury, NS Nova Scotia	20-03-2026	16-09-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD CAD 31-CAD 32 per hour	Experience an asset	College/CEGEP

Job Details

Job Title: Restaurant Manager
Employer: China King Family Restaurant
Job Type: Full-time, Permanent

Compensation
Wage: CAD 31-CAD 32 per hour
Hours: 30-40 hours per week
Benefits:
• Free parking available
• Team building opportunities

About the Restaurant:
China King Family Restaurant is a locally owned family restaurant offering classic Chinese dishes prepared with care and tradition. Known for its welcoming atmosphere and generous portions, the restaurant serves as a gathering place for families and community members seeking familiar flavours and friendly service. The team takes pride in providing consistent, high-quality meals while maintaining a comfortable and inclusive dining environment.

Work Conditions:
• Traditional, sit-down restaurant and buffet environment.
• Hands-on supervisory role requiring active presence on the floor and at the buffet.
• Close collaboration with the owner and kitchen team.

How to Apply:
Please send your resume and a brief cover letter outlining your relevant experience:
By mail:
China King Family Restaurant
825 Reeves Street Unit 2
Port Hawkesbury, NS
B9A 2S4

By email:

chinakingfamilyrestaurant@gmail.com

Subject line: "Restaurant Manager – China King Family Restaurant."

****Only candidates selected for an interview will be contacted.****

Job Description

Job Responsibilities:

- Oversee the overall daily operations of the restaurant, ensuring efficient coordination of food and beverage services and maintaining high service standards.
- Establish and implement service models, operating procedures and workflow systems to support smooth and consistent restaurant operations.
- Lead hiring processes, including selecting candidates, onboarding new employees and providing ongoing training and supervision.
- Prepare and manage staff schedules, assign duties and evaluate employee performance to ensure productivity and service quality.
- Monitor inventory levels, track sales performance and expenses, and adjust operational strategies or pricing to improve efficiency and profitability.
- Address customer concerns and feedback in a timely and professional manner while ensuring compliance with health, safety and sanitation regulations.
- Coordinate with vendors and suppliers to source food products and negotiate purchasing terms and delivery arrangements.
- Organize and oversee special events, group bookings or catering services, including coordinating client requirements and service logistics.

Qualifications

- Post-secondary education in hospitality management, food service administration, or a related field.
- Proven experience in the food service industry is required.
- Supervisory or leadership experience is an asset.
- Food Safety Certificate is required.