

## Food Services Manager

BarBurrito

Job ID

**40038**VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/40038>

LOCATION	DATE POSTED	EXPIRY DATE	
15637 104 Avenue, Surrey, BC  British Columbia	08-05-2026	04-11-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 33.38	1 to less than 7 months	Secondary (high) school graduation certificate

### Job Details

Why This Job is Great for Newcomers:

Are you new to Canada and looking to gain valuable experience in the food and hospitality industry?

This opportunity is ideal for individuals with basic experience (less than 7 months) who are ready to grow their careers in restaurant supervision. We welcome newcomers, immigrants, and international candidates with a valid Canadian work permit.

Job Responsibilities:

As a Food Service Manager, you will:

- Analyze and manage budgets to maximize restaurant profits
- Plan food, beverage, and supply costs
- Adjust menu pricing and food preparation methods based on budget
- Supervise and monitor staff performance (5-10 people)
- Oversee daily operations and ensure smooth workflow
- Handle inventory and order supplies
- Ensure all health and safety standards are met
- Deliver excellent customer service and resolve concerns
- Participate in marketing and promotions
- Complete cash reports, balance sheets, and related documentation
- Conduct staff performance reviews
- Negotiate with suppliers for food and materials

Job Requirements:

- Work authorization in Canada (You must be a Canadian citizen, permanent resident, or have a valid work permit)
- Willingness to work on-site (no remote work)
- Good English communication skills
- High school diploma or equivalent
- Basic experience in food service or restaurant operations (1 to

