

Commissary Manager

Safe Meat Inc.

Job ID
40326

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LOCATION	DATE POSTED	EXPIRY DATE	
Unit 120 – 1245 Glen Drive, Vancouver, BC British Columbia	10-06-2026	07-12-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$37.00 per hour	5 year or more	Secondary (high) school graduation certificate

Job Details

Safe Meat Inc., a commissary operating in Vancouver, is seeking a Commissary Manager to join the team.

Permanent, full-time (30-40 hours per week), \$37.00 per hour. Bonus is available based on sales performance.

Shifts will be scheduled during regular hours of our operation between 8:00am and 5:30pm.

Application:

Please refrain from calling or applying in person

Email resume and a short bio* to: safemeathr@gmail.com

* Please indicate whether you are a Canadian/Permanent Resident or a Refugee Claimant with a valid Work Permit

Or mail to:

Safe Meat Inc.

Unit 120 – 1245 Glen Drive

Vancouver, BC

V6A 3M8

Job Description

Duties:

- Plan, organize, direct, control and evaluate the daily operations of the kitchen staff
- Determine type of services to be offered and implement operational procedures
- Participate in marketing plans and implementation
- Recruit staff and oversee staff training
- Set staff work schedules and monitor staff performance
- Resolve customer complaints and ensure health and safety regulations are followed
- Negotiate arrangements with suppliers for food and other supplies

- Negotiate arrangements with clients for catering or wholesale orders
- Provide customer service as needed
- Cook food items for catering and wholesale sales
- Supervise all food preparation.

Qualifications:

- Secondary school completion is required
- Minimum 5 years of previous food industry experience is required
- English language ability is required
- At least 3 years of previous supervisory experience is an asset
- Previous commercial cooking experience is an asset
- Japanese language ability is an asset