

Restaurant and Food Services Manager

1132202 B.C. Ltd operating as Pizza Mia

Job ID
40345

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/40345>

LOCATION	DATE POSTED	EXPIRY DATE	
119- 50 -10th Street, Nanaimo, BC British Columbia	12-06-2026	09-12-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 39	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Languages
English

Education
Secondary (high) school graduation certificate or equivalent experience
Experience
1 year to less than 2 years

On site
Work must be completed at the physical location. There is no option to work remotely.

Work setting
Willing to relocate
Responsibilities

Tasks
Analyze budget to boost and maintain the restaurant’s profits
Develop budget to determine cost of food, ingredients, alcohol, kitchen and cleaning supplies
Evaluate daily operations
Modify food preparation methods and menu prices according to the restaurant budget
Monitor revenues to determine labour cost
Monitor staff performance
Plan and organize daily operations
Recruit staff
Set staff work schedules
Supervise staff
Train staff
Determine type of services to be offered and implement operational procedures

Balance cash and complete balance sheets, cash reports and related forms

Conduct performance reviews

Organize and maintain inventory

Ensure health and safety regulations are followed

Negotiate arrangements with suppliers for food and other supplies

Negotiate with clients for catering or use of facilities

Participate in marketing plans and implementation

Leading/instructing individuals

Address customers' complaints or concerns

Provide customer service

Manage events

Supervision

3-4 people

Experience and specialization

Computer and technology knowledge

MS Excel

MS Word

Point of sale system

Additional information

Transportation/travel information

Valid driver's licence

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Standing for extended periods

Benefits

Health benefits

Dental plan

Health care plan

Financial benefits

Bonus

Job Description

Restaurant and food service managers plan, organize, direct, control and evaluate the operations of restaurants, bars, cafeterias and other food and beverage services. They are employed in food and beverage service establishments, or they may be self-employed.

Plan, organize, direct, control and evaluate the operations of a restaurant, bar, cafeteria or other food or beverage service

Determine type of services to be offered and implement operational procedures

Recruit staff and oversee staff training

Set staff work schedules and monitor staff performance

Control inventory, monitor revenues and modify procedures and prices

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 use of facilities for banquets or receptions.