

restaurant manager

Calgary Sweets & Restaurant Ltd.

Job ID
40649

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LOCATION	DATE POSTED	EXPIRY DATE	
113-7928 128th Street, Surrey, BCV3W 4E8, Surrey, BC British Columbia	22-07-2026	18-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 39.50	No Experience	No degree, certificate or diploma

Job Details

Job Title: restaurant manager

Employer details: Calgary Sweets & Restaurant Ltd.

Job details

- Location: Surrey, BCV3W 4E8
- Work location: On site
- Salary: 39.50 hourly / 40 hours per week
- Starts as soon as possible
- Vacancies: 1 vacancy

Overview

Languages: English

Education: Secondary (high) school graduation certificate

Experience: 3 years to less than 5 years

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

Overview of the Restaurant:

With many years of experience cooking in the finest restaurants, Calgary Sweets is excited to present their vision to you and all our guests. Our caring and committed staff will ensure you have a fantastic experience with us.

Responsibilities

Tasks

- Plan, organize, and supervise the daily operations of the restaurant and sweets/dessert service.
- Manage, schedule, train, and supervise restaurant staff.
- Assign duties and monitor employee performance and service standards.
- Ensure excellent customer service and resolve customer complaints or concerns.
- Monitor food, ingredient, packaging, kitchen, and cleaning-supply inventory.
- Order supplies and coordinate with suppliers to maintain adequate stock.
- Prepare and monitor budgets, revenues, labour costs, and operating expenses.
- Control food costs and review pricing, portions, and preparation methods to support profitability.
- Ensure compliance with food safety, sanitation, workplace safety.
- Maintain product quality and ensure sweets, desserts, and food items meet company standards.
- Coordinate opening and closing procedures, cash handling, and daily sales reporting.

- Support marketing activities, promotions, catering orders, and special events.
- Maintain a clean, organized, and safe restaurant environment.
- Handle operational issues, supply shortages, and customer service concerns promptly.
- Evaluate daily operations and implement improvements to increase efficiency and profitability.

Supervision

- 5-10 people

Additional information

Work conditions and physical capabilities

- Fast-paced environment
- Work under pressure

Personal suitability

- Team player
- Ability to multitask

Who can apply for this job?

You can apply if you are:

- a Canadian citizen
- a permanent resident of Canada
- a temporary resident of Canada with a valid work permit

Do not apply if you are not authorized to work in Canada. The employer will not respond to your application.

How to apply

By mail

113-7928 128th Street, Surrey, BC V3W 4E8

By Email:

calgarysweetsurrey@yahoo.ca