Restaurant Manager

AHA Indian Food Paradise

Job ID
40706

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LOCATION	DATE POSTED	EXPIRY DATE
13650 102 Ave suite 202, Surrey, BCV3T 1N6, Surrey, BC| British Columbia	29-07-2026	25-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 39.00	No Experience	No degree, certificate or diploma

Job Details

Job Title: Restaurant Manager

Employer details: AHA Indian Food Paradise

Job details

• Location: Surrey, BCV3T 1N6

• Work location: On site

• Salary: 39.00 hourly / 40 hours per week

• Terms of employment: Permanent employment: Full time

• Starts as soon as possible

• Vacancies: 1 vacancy

Restaurant Overview: AHA Indian Food Paradise is an Indian restaurant located in Surrey, British Columbia. The restaurant offers a variety of Indian dishes and serves customers through dine-in, takeout and online ordering services. It focuses on providing flavourful food, friendly customer service and an enjoyable dining experience.

Position Overview: The Restaurant Manager is responsible for managing the restaurant’s daily operations and ensuring efficient food and customer service. The manager supervises employees, prepares work schedules, monitors inventory, controls operating costs and maintains food safety and cleanliness standards. This position also handles customer concerns; trains staff and supports the restaurant’s sales and service goals.

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.

Responsibilities

Tasks

• Plan, organize and manage the restaurant’s daily operations.

• Supervise kitchen, serving and delivery staff.

• Prepare staff schedules and assign duties.

• Recruit, train and evaluate employees.

• Ensure excellent customer service and resolve customer concerns.

• Monitor food quality, presentation and service standards.

• Control inventory and order food, beverages and restaurant supplies.

• Manage operating costs, sales records, budgets and daily cash reports.
• Ensure compliance with food safety, sanitation and workplace safety requirements.
• Work with kitchen staff to manage menu items, pricing and customer demand.
• Coordinate dine-in, takeout and online delivery orders.
• Develop promotional activities to increase sales and attract customers.
• Address equipment, staffing and operational issues promptly.
• Maintain accurate employee, inventory and financial records.

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 email

muppiriabhilash@yahoo.com

By mail

13650 102 Ave suite 202, Surrey, BCV3T 1N6

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