

restaurant manager

Job ID
40735

Newton Pizza House Ltd

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LOCATION	DATE POSTED	EXPIRY DATE	
6828 128 Street suite 22Surrey, BCV3W 4C9, Surrey, BC British Columbia	31-07-2026	27-01-2027	
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: Newton Pizza House Ltd

Job details

- Location: 6828 128 Street suite 22Surrey, BCV3W 4C9
- Work location: On site
- Salary: 39.00 hourly / 40.00 hours per week
- Starts as soon as possible
- Vacancies: 1 vacancy

Overview

Restaurant Overview

Newton Pizza House is a customer-focused restaurant specializing in freshly prepared pizzas, appetizers, beverages, and takeout and delivery services. The restaurant serves the local community and is committed to maintaining high standards of food quality, customer service, cleanliness, and operational efficiency.

Position Overview

The Restaurant Manager is responsible for overseeing the restaurant’s daily operations, employees, customer service, financial performance, inventory, and compliance with food safety requirements. Considering the managerial authority, operational accountability, staff supervision, and financial responsibilities associated with the position, the offered wage of \$39.00 per hour reflects the experience and level of responsibility required for the role.

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, direct, control, and evaluate the daily operations of the restaurant.
- Recruit, train, schedule, supervise, and evaluate kitchen and customer-service employees.
- Establish staff work schedules and ensure sufficient coverage during busy periods.
- Monitor employee performance and address workplace or service-related concerns.
- Maintain high standards of food quality, portion control, presentation, and customer service.

- Respond to customer complaints and resolve service issues professionally.
- Manage restaurant revenues, operating expenses, payroll costs, and daily financial records.
- Review sales reports and develop strategies to increase revenue and control operating costs.
- Order food, beverages, packaging, and restaurant supplies while maintaining appropriate inventory levels.
- Negotiate with suppliers and monitor the quality and cost of purchased products.
- Ensure compliance with food safety, sanitation, occupational health and safety, and employment standards.
- Develop and implement restaurant policies, service procedures, and operational standards.
- Coordinate takeout, delivery, and dine-in operations to ensure timely and accurate service.
- Participate in menu planning, pricing decisions, promotions, and local marketing activities.
- Inspect kitchen, storage, dining, and service areas to ensure cleanliness and proper equipment operation.
- Prepare management reports and provide operational updates to the business owner.

Supervision

- 5-10 people

Additional information

Security and safety

- Basic security clearance
- Reference required

Work conditions and physical capabilities

- Fast-paced environment
- Work under pressure

Personal suitability

- Accurate
- Team player

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

jobs.newtonpizza@outlook.com

By mail

6828 128 Street suite 22Surrey, BC V3W 4C9