

Restaurant Manager (NOC 60030)

Job ID
41416

1601666 B.C. LTD. O/A O.E Restaurant Ltd

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LOCATION	DATE POSTED	EXPIRY DATE	
300-350 Lansdowne Street, Kamloops, BC V2C 1Y1, Canada, Kamloops, BC British Columbia	23-10-2026	21-04-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 27.69	Experience an asset	Secondary (high) school graduation certificate

Job Details

Job Posting - Restaurant Manager

Job Title: Restaurant Manager (NOC 60030)

Number of Vacancies: 1

Legal Business Name: 1601666 B.C. LTD.

Operating Name: O.E Restaurant Ltd

Work Location: 300-350 Lansdowne Street, Kamloops, BC V2C 1Y1, Canada

Email: orientalexpresskamloops@gmail.com

Employment Type: Permanent, Full-time

Language of Work: English

Wage: \$27.69 per hour

Employment Requirements

Completion of a college or other program related to hospitality, or food and beverage service management is usually required.

Responsible beverage service certification is usually required for managers of establishments serving alcoholic beverages.

Previous experience is preferred

Strong organizational, leadership, communication, and problem-solving skills are required.

Ability to communicate effectively in English and coordinate with employees, suppliers, and customers is required.

How to Apply

Interested applicants may submit their résumé by email to orientalexpresskamloops@gmail.com or deliver it in person to the address mentioned above.

Job Description

Job Responsibilities

Oversee the day-to-day operations of the restaurant to ensure efficient service, quality food preparation, and a positive dining experience for customers.

Establish and implement operating procedures for food service, customer service, staff coordination, and overall restaurant operations.

Recruit, train, and supervise restaurant employees, providing guidance to maintain service standards and operational efficiency.

Prepare staff schedules, assign duties, and monitor employee performance to ensure adequate staffing during operating hours.

Monitor inventory levels, coordinate ordering of food and other supplies, and maintain appropriate stock levels to support uninterrupted restaurant operations.

Review sales and operating expenses, monitor revenue, and implement measures to improve efficiency and control costs.

Address customer inquiries, resolve complaints, and take appropriate action to maintain customer satisfaction and service quality.

Ensure compliance with applicable food safety, sanitation, occupational health and safety, and other regulatory requirements.

Coordinate with food and beverage suppliers, negotiate purchasing arrangements where appropriate, and maintain effective supplier relationships.

Oversee food service standards, including food quality, presentation, portion consistency, and timely service.

Develop and implement strategies to improve restaurant performance, promote customer retention, and support business growth.

Maintain operational records, review business performance, and report significant operational matters to the business owner or designated management.