Operations Manager, Restaurant

Ignite Pizzeria Yaletown Corp

Job ID
50745

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LOCATION	DATE POSTED	EXPIRY DATE
987 Mainland Street,, Vancouver, BC | British Columbia	14-07-2026	10-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 70,000	3 years to less than 5 years	Other trades certificate or diploma

Job Details

Job Description

Job details:

Employer: Ignite Pizzeria Yaletown Corp.

Location:

Mount Pleasant

2588 Main Street, Vancouver

Yaletown

987 Mainland Street, Vancouver

South Surrey

15865 Croydon Dr, South Surrey

Gastown

508 West Cordova Street, Vancouver

North Vancouver

101 Lonsdale Ave, North Vancouver

Ignite Pizzeria Corp. established in 2017 is a Vancouver-based restaurant company engaged in the ownership, operation, and management of multiple pizza restaurant locations. The company specializes in artisan pizza production, food service operations, and hospitality management, with a focus on maintaining consistent product quality, operational efficiency, and customer satisfaction across its network of stores. Through standardized recipes, centralized operational controls, and continuous process improvement, Ignite Pizzeria Corp. is committed to delivering a high-quality dining experience while supporting sustainable business growth.

Rate: $70,000 per year / 30 hours per week

Employment condition: Permanent employment – Full time
Day, Early Morning, Morning, Overtime
Start date: Starts as soon as possible

Benefits: Health benefits
Vacancies: 01 vacancy
Languages: English

Education
Completion of specializing education in Culinary Arts, Hospitality, Hotel Management, and Tourism or Business Administration, other trades certificates or diploma or equivalent experience.

Experience
Minimum 3 years of experience in pizza restaurant operations, including experience with pizza production, food-cost control, inventory management, staff supervision, quality assurance, and multi-location operations.
Specialized experience in pizza restaurant operations is essential, as the position is responsible for overseeing the performance of multiple pizza store locations, including operational consistency, food quality, inventory controls, labour management, product costing, and compliance with company standards.

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

Responsibilities
Tasks
• Oversee operations across multiple restaurant locations
• Monitor sales, labour costs, and operational performance
• Implement company-wide operational standards
• Recruit staff and oversee staff training
• Support staffing and scheduling across all locations
• Manage inventory coordination and supplier consistency
•. Monitor revenues and modify prices
• Ensure compliance with food health and safety regulations
• Support training and staff development programs
• Report operational performance to senior management

Additional information
Work conditions and physical capabilities

• Efficient interpersonal skills
• Highly organized, with strong attention to detail
• Team player able to work collaboratively with management and staff across multiple sites
• Ability to travel between the four Metro Vancouver locations as required
• Comfortable working in a fast-paced environment and managing competing priorities under deadlines
• Reliable

Applicants must share their resume/CV to apply for this job

careers@ignitepizzeria.com

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