

Food Service Manager (Pastry)

Newlands Golf & Country Club

Job ID
51187

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LOCATION	DATE POSTED	EXPIRY DATE	
21025 48 Ave., Langley, BC British Columbia	20-08-2026	16-02-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 38.40	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Newlands Golf & Country Club is looking for a full time Food Service Manager (Pastry) at 21025 48 Ave., Langley, BC V3A 3M3. Canada. There is 1 position available.

Hours of work are an average of 35 hours per week (overtime paid after 40 hours per week). Pay is \$38.40/hour. Successful candidate must speak English and have completed high school. Completion of a program at a post-secondary level in a related field is considered an asset. Minimum work experience is 2 years hands on manager-level experience. Food Safe Certification is required.

Please send resumes via email to hr@newlandsgolf.com.

Job Description

Main duties and responsibilities are as follows but not limited to:

- Plan, organize, direct, control and evaluate the operations of pastry department
- Determine type of services to be offered and implement operational procedures.
- Hire, train, schedule, supervise and monitor performance of staff (pastry department).
- Control inventory, monitor revenues and modify procedures and prices; set/modify procedures to minimize waste
- Ensure a positive customer experience
- Ensure health, safety, and licensing regulations are followed
- Negotiate arrangements with suppliers for food and other supplies
- Negotiate arrangements with clients for catering