Food Service Manager

Job ID
51670

Fuerniss Holdings Ltd. o/a Wendy's

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LOCATION	DATE POSTED	EXPIRY DATE
1078 Gibsons Way, Gibsons, BC | British Columbia	14-10-2026	12-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $57,595.20/ per Year	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Food Service Manager
Fuerniss Holdings Ltd. (Wendy's)
Location: 1078 Gibsons Way, Gibsons, BC V0N 1V7
Vacancies: 2 Vacancies
Salary: $57,595.20/ per Year
Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous peoples , Newcomers to Canada, Seniors
Terms of employment: Permanent, Full time, Part-Time, Day, Evening, Night, Weekend, Shift, Morning, Early Morning
Start date: As soon as possible
Languages: English
Education: Secondary (high) school graduation certificate
Experience: 3 year to less than 5 years
Benefits: Dental Insurance, Extended Medical insurance
How to Apply:
In Person: At the above location
By email: reception.kfe@gmail.com
By phone: 604-886-2060
All interested applicants who can legally work in Canada are encouraged to apply. If you are not currently authorized to work in Canada, the employer will not consider your job application.

Job Description

Ability to Supervise: 16-20 people
Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Tight deadlines, Repetitive tasks, Attention to Detail, Combination of sitting, standing, walking, Standing for extended periods
Personal Suitability: Accurate, Flexibility, Excellent oral communication, Reliability, Organized, Dependability, Excellent written communication, Effective interpersonal skills, Client focus, Team player
Additional Skills: Conduct performance reviews, Balance cash and complete balance sheets, cash reports, and related forms, Cost products and services, Organize and maintain inventory

Specific Skills: Plan, organize, direct, control, and evaluate daily operations, Determine type of services to be offered and implement operational procedures, Monitor revenues and modify procedures and prices, Ensure health and safety regulations are followed, Negotiate arrangements with suppliers for food and other supplies, Set staff work schedules and monitor staff performance, Address customers' complaints or concerns, Provide customer service, Recruit, train, and supervise staff

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