

# Restaurant General Manager

Posted by Saint Global Trading Inc. o/a Namdhari's Punjabi Spice Restaurant

Posting Date: 28-Jun-2025

Closing Date: 25-Dec-2025

**Location**: Surrey

Salary: \$47.70 Per Hour

# **Job Requirements**

• Education: University Degree

• Language: English

• Years of Experience: 5 years

• Vacancy: 1

Job Type: Full TimeJob ID: DISJ7162818

# **Job Description:**

**Position Title: Restaurant General Manager** 

Employer: Saint Global Trading Inc. o/a Namdhari's Punjabi Spice Restaurant

**Employer Address:** Unit 109, 7320 King George Boulevard, Surrey, British Columbia V3W

5A5

Work Locations: Multiple Locations in Surrey, British Columbia (V3W 5A5, V3V 4B5)

Language of Work: English

Vacancies: 1

### **Terms of the Position:**

• Terms: Permanent, Full-time

• **Hours:** 30–40 hours/week

• Wage: \$47.70/hour

#### • Benefits:

- o Three weeks of annual vacation, paid sick leave and seven wellness days per year.
- Employer will cover costs for pre-approved leadership training/certifications, membership to relevant organizations, industry events and conferences.
- o Discretionary (non-guaranteed), performance-based bonus.
- Transportation allowances or reimbursements.

### Minimum Skills and Experience Requirements:

- Education: Bachelor's degree or higher
- Experience Requirements: At least five years of experience in a senior managerial/executive level role in the food industry in Canada, including experience managing multiple work locations and staff in varying levels of responsibility
- Knowledge and Other Skills:
  - Demonstrate previous ability to successfully establish, market and grow new restaurant locations

- Demonstrate expertise in licensing and regulatory requirements for restaurant operations in British Columbia
- o Demonstrate expertise in vegetarian cuisine and culinary traditions
- o Demonstrate excellent leadership ability

#### **Job Duties:**

- Establish company objectives and policies and organize and manage the overall operations and success of the business.
- Recruit, train and manage staff and managers/supervisors.
- Build and maintain relationships with key contacts in the food production, food service and food distribution industries in Canada.
- Establish and implement efficient inventory and operational systems and policies.
- Establish and maintain a network for product sales.
- Manage all technology and delivery integration models including onboard delivery platforms (UberEats, Doordash, Skip) and menu and POS integration.
- Formulate, implement and manage the company's financial goals, administrative policies and brand standards.
- Develop and implement promotional campaigns and pricing strategies.
- Represent the company or delegate representatives to act on behalf of the company in all
  official functions.
- Develop and oversee staffing structure and approve overall staffing plans.
- Develop and implement training for service quality, safety protocols and delivery platforms.

- Develop, implement and ensure compliance with company safety standards.
- Ensure the health and safety of all employees and customers by overseeing compliance with all applicable local, provincial and federal laws and regulations.
- Manage and direct all resource allocations for the business.
- Identify and pursue business development and expansion opportunities.
- Coordinate operations of each business location to ensure profitable and efficient operations.
- Implement effective communication tools and scheduling systems and ensure staff and managers are utilizing systems properly.
- Introduce eco-friendly practices and explore and implement innovative offerings to differentiate brand and locations.
- Identify and evaluate locations based on market research, customer demographics and competitors
- Negotiate lease agreements and with property management
- Secure permits for business operations, food handling and zoning or delegate the responsibility and ensure compliance
- If renovations are required, oversee renovations, interior design and planning and coordinate with contractors
- Purchase and manage installation of all essential equipment
- Recruit and onboard managers, chefs and service staff
- Execute a pre-launch campaign, effective marketing strategies and grand opening
- Ensure adherence to brand standards

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: <a href="mailto:namdharirestaurant@gmail.com">namdharirestaurant@gmail.com</a>

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