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# Restaurant General Manager

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

**Location:** Surrey

**Salary:** \$47.70 Per Hour

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## Job Details

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**Job ID**

NCJ6779308

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**Posting Date :** 28-Jun-2025

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**Expiry Date :** 25-Dec-2025

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**Education :** University Degree

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**Language :** English

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**Vacancies :** 1

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**Years of Experience :** 5 years

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**Job Type :** Full Time

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## 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:**
  - 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.
  - 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
  - Demonstrate expertise in vegetarian cuisine and culinary traditions
  - 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

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**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [namdharirestaurant@gmail.com](mailto:namdharirestaurant@gmail.com)**

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