



RESTAURANT MANAGER

Posted on May 29, 2026

Hours Per Week: 32

Work Location: 22709 Lougheed Hwy, Suite 420, Maple Ridge, BC V2X 2V6

Job Expires: 2026-11-25

Salary: \$36.60

Employer: Quesada Burritos & Tacos (1262575 B.C. Ltd.)

Business operating name: Quesada Burritos & Tacos

Work location: 22709 Lougheed Hwy, Suite 420, Maple Ridge, BC V2X 2V6

Position title: Restaurant Manager

NOC: Restaurant and Food Service Managers

Number of vacancies: 1

Employment type: Permanent, full-time

Workplace type: On site only

Start date: As soon as possible

Wage and hours (High-wage position)

Wage: \$36.60 per hour

Hours: 32 hours per week

The wage offered reflects the managerial scope, operational accountability, and business oversight required for this position.

Benefits

Vacation pay: 4% of gross wages or as per BC Employment Standards

Statutory holidays as per BC Employment Standards Act

Language

English

Education College or CEGEP diploma preferred

Experience

2 years to less than 3 years of experience in restaurant or food service management Job Duties (Restaurant Manager – NOC-aligned)

The Restaurant Manager at Quesada Burritos & Tacos is responsible for the overall planning, direction, control, and evaluation of daily restaurant operations to ensure brand standards, food quality, profitability, and customer satisfaction are consistently met.



Key duties include:

Plan, organize, direct, control, and evaluate the daily operations of the Quesada Burritos & Tacos restaurant, including front counter and kitchen activities.

Supervise, coordinate, and support food service staff by assigning duties, setting performance expectations, and ensuring adequate staffing levels during peak and non-peak hours.

Recruit, hire, train, and coach staff on customer service standards, food safety procedures, workplace safety, and Quesada operational policies.

Prepare and manage staff work schedules; assess labour requirements and make adjustments to control labour costs while maintaining service quality.

Ensure food quality, portion control, cleanliness, and customer service standards are consistently maintained in accordance with Quesada brand requirements and health regulations.

Monitor inventory levels, maintain inventory records, order food, packaging, and supplies, and verify deliveries for accuracy and quality.

Implement cost-control measures by reviewing operational needs, monitoring food costs, and adjusting preparation methods and menu pricing in line with approved budgets and business targets. Handle customer inquiries, complaints, and service issues professionally and promptly, implementing corrective actions to maintain customer satisfaction and brand reputation.

Participate in planning and executing local marketing initiatives, promotions, and community engagement activities to support sales growth.

Plan and manage high-volume service periods, promotions, and special events to ensure operational efficiency, speed of service, and quality outcomes.

High-Wage Rationale (for recruitment consistency and LMIA support)

This is a true management role at Quesada Burritos & Tacos with direct responsibility for:

Full operational oversight of the restaurant

Staff recruitment, supervision, training, and performance management

Labour scheduling and cost control

Inventory management and supplier coordination

Food quality, safety compliance, and brand standards

Customer complaint resolution and service recovery

Contribution to budgeting, pricing decisions, and local marketing execution

Who Can Apply

Canadian citizens

Permanent residents of Canada

How to Apply

By email: careersatquesadamapleridge@gmail.com and or ripan12345@hotmail.com