

Restaurant Chain Corporate Controller

Ignite Pizzeria Yaletown Corp

Job ID
50735

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LOCATION	DATE POSTED	EXPIRY DATE	
987 Mainland St., Vancouver, BC British Columbia	13-07-2026	09-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 80,000	3 years to less than 5 years	Other trades certificate or diploma

Job Details

Job details:

Employer: Ignite Pizzeria Yaletown Corp.

Locations:

Mount Pleasant

2588 Main Street, Vancouver

Yaletown

987 Mainland Street, Vancouver

South Surrey

15865 Croydon Dr, South Surrey

Gastown

508 West Cordova Street, Vancouver

About us

Ignite Pizzeria Corp. established in 2017 is a Vancouver-based restaurant company engaged in the ownership, operation, and management of multiple pizza restaurant locations. The company specializes in artisan pizza production, food service operations, and hospitality management, with a focus on maintaining consistent product quality, operational efficiency, and customer satisfaction across its network of stores. Through standardized recipes, centralized operational controls, and continuous process improvement, Ignite Pizzeria Corp. is committed to delivering a high-quality dining experience while supporting sustainable business growth.

Position Summary

The Restaurant Chain Corporate Controller is a senior position responsible for directing the strategic, financial, and operational performance of the company's pizza restaurant operations. The role oversees budgeting, cost control, procurement, inventory management, operational compliance, quality assurance, and multi-unit pizza restaurant performance.

Rate: \$80,000 per year / 35 hours per week

Employment condition: Permanent employment - Full time

Day, Early Morning, Morning, Overtime

Start date: Starts as soon as possible

Vacancies: 01 vacancy

Languages: English

Education:

Completion of specializing education in Culinary Arts, Hospitality, Hotel Management, and Tourism or Business Administration, other trades certificates or diploma or equivalent experience.

Experience:

Minimum 4 years of experience within pizza restaurant operations, including demonstrated expertise in pizza production, dough management, food-cost analysis, menu engineering, and multi-unit operational oversight.

Specialized experience in pizza production is essential because the position is responsible for corporate-level oversight of a group of pizza stores, including product costing, dough production systems, ingredient procurement, menu profitability analysis, production efficiency, quality standards, and operational compliance. General culinary experience is not sufficient, as the role requires an in-depth understanding of the unique production methods, supply chains, and cost structures specific to pizza operations.

On site

Work must be completed at the physical location. There is no option to work remotely.

Responsibilities

Tasks

- Oversee operational coordination across multiple restaurant companies
- Manage budgeting
- Ensure health and safety regulations are followed
- Implement internal controls for labour, inventory, and costs
- Coordinate policies and operational standards across locations
- Support staffing structure planning and management coordination
- Monitor KPIs and operational performance indicators
- Liaise between ownership and operational management teams

Additional information

Work conditions and physical capabilities

Fast-paced

Attention to detail under time pressure

Comfortable working both independently and as part of a management team

Personal Suitability

Strong interpersonal and communication skills for liaising between ownership, managers, and staff

Highly organized, with the ability to manage competing priorities across multiple sites

Collaborative team player

Accountable and results-oriented, with a proactive approach to identifying and resolving operational issues

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