

## Operations manager, restaurant

Wendy's Restaurant

Job ID  
**51381**

VIEW THIS JOB ONLINE: <https://www.newcomersjobs.com/jobs/51381>

| LOCATION                          | DATE POSTED | EXPIRY DATE                 |                                                                                                  |
|-----------------------------------|-------------|-----------------------------|--------------------------------------------------------------------------------------------------|
| 80 Bayly St W, Ajax, ON   Ontario | 11-09-2026  | 10-03-2027                  |                                                                                                  |
| TYPE OF JOB                       | SALARY      | MIN. EXPERIENCE             | MIN. EDUCATION                                                                                   |
| Full Time                         | CAD 36.92   | 1 year to less than 2 years | College, CEGEP or other non-university or diploma from a program of 3 months to less than 1 year |

### Job Details

Job Title: Operations manager, restaurant

Employer details: Wendy's Restaurant

Job details:

Location: 80 Bayly St W, Ajax, ON L1S 1N9

Work location: On site

Salary: 36.92 hourly / 30 hours per week

Terms of employment: Permanent employment, Full time

Overtime required, Early morning, Morning, Day, Evening, Night, Weekend

Starts: As soon as possible

Vacancies: 2 Vacancies

Overview:

Languages:

English

Education:

College, CEGEP or other non-university certificate or diploma from a program of 3 months to less than 1 year.

Experience:

1 year to less than 2 years

On site

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

Responsibilities:

Tasks:

Evaluate daily operations.  
Plan and organize daily operations.  
Recruit staff.  
Set staff work schedules.  
Supervise staff.  
Determine type of services to be offered and implement operational procedures.  
Balance cash and complete balance sheets, cash reports and related forms.  
Conduct performance reviews.  
Cost products and services.  
Organize and maintain inventory.  
Ensure health and safety regulations are followed.  
Negotiate arrangements with suppliers for food and other supplies.  
Participate in marketing plans and implementation.  
Address customers' complaints or concerns.  
Provide customer service.  
Plan, organize, direct, control and evaluate daily operations.

Supervision:

More than 20 people

Additional information:

Work conditions and physical capabilities:

Fast-paced environment

Work under pressure

Tight deadlines

Repetitive tasks

Handling heavy loads

Physically demanding

Attention to detail

Combination of sitting, standing, walking

Standing for extended periods

Large workload

Personal suitability:

Accurate

Client focus

Dependability

Efficient interpersonal skills

Excellent oral communication

Excellent written communication

Flexibility

Organized

Reliability

Team player

Employment groups:

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for persons with disabilities

Support for newcomers and refugees

Support for youths

Support for Indigenous people

Support for mature workers

Who can apply for this job?

The employer accepts applications from:

Canadian citizens and permanent or temporary residents of Canada.

Other candidates, with or without a valid Canadian work permit.

How to apply:

By Direct Apply

Additional ways to apply

By email:

acmrestaurantsajax@gmail.com

By mail:

80 Bayly St W

Ajax, ON, L1S 1N9

In person:

80 Bayly St W

Ajax, ON, L1S 1N9

Between 12:00 p.m. and 05:00 p.m.

## **Job Description**

---

Evaluate daily operations.

Plan and organize daily operations.

Recruit staff.

Set staff work schedules.

Supervise staff.

Determine type of services to be offered and implement operational procedures.

Balance cash and complete balance sheets, cash reports and related forms.

Conduct performance reviews.

Cost products and services.

Organize and maintain inventory.

Ensure health and safety regulations are followed.

Negotiate arrangements with suppliers for food and other supplies.

Participate in marketing plans and implementation.

Address customers' complaints or concerns.

Provide customer service.

Plan, organize, direct, control and evaluate daily operations.

Downloaded from newcomersjobs.com on 12-09-2026