Restaurant Manager

Job ID
52074

The Old Spaghetti Factory (Whistler) LTD.

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LOCATION	DATE POSTED	EXPIRY DATE
4154 Village Green, Whistler, BC | British Columbia	21-11-2026	20-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $32.10	3 years to less than 5 years	College/CEGEP

Job Details

Business Legal Name: The Old Spaghetti Factory (Whistler) LTD.

Title: Restaurant Manager

Number of Available Positions: 2

Terms of Employment: Permanent, Full-time (30-40 h/w)

Wage: $32.10 per hour (Gratuities are calculated by Server sales and distributed based on hours worked)

Work Location: Whistler, BC

Company Profile:

The Old Spaghetti Factory Canada is a 100 percent Canadian-owned and operated national chain of 15 restaurants. We are ranked as one of the Top 100 food service companies in Canada, Top 50 Western Franchises in Western Canada, and have been recognized in the past as one of the Top 25 companies to work for in British Columbia.

Position Overview:

We are looking for an experienced and motivated Restaurant Manager to become part of our team at our Whistler location. The successful candidate will bring a solid background in the restaurant industry, excellent interpersonal and management skills, and a strong focus on customer satisfaction and operational excellence. This opportunity is ideal for a proactive and organized individual who enjoys working in a busy hospitality environment, values teamwork, and is committed to creating a welcoming and memorable experience for every guest.

Job Description

Key Duties and Responsibilities:

• Plan, organize, direct, control, and evaluate daily restaurant operations to ensure efficient service and consistent operational standards.

• Determine the types of food and beverage services offered and establish and implement restaurant operating procedures.

• Oversee restaurant staff recruitment, selection, onboarding, and training to maintain service quality and operational efficiency.

• Prepare employee work schedules, assign responsibilities, monitor staff performance, and provide guidance to ensure effective restaurant operations.

• Manage and control inventory levels of food, beverages, equipment, and other restaurant supplies to support daily operations.
• Monitor restaurant revenues, operating expenses, and overall financial performance, and recommend adjustments to procedures and menu pricing as required.
• Address and resolve customer inquiries, concerns, and complaints to maintain high standards of guest satisfaction.
• Ensure restaurant operations comply with applicable food safety, sanitation, health, and workplace safety regulations.
• Negotiate arrangements with suppliers and vendors for the purchase and delivery of food, beverages, equipment, and other restaurant supplies.
• Coordinate with kitchen and service staff to maintain efficient communication, workflow, and consistency in food and beverage service.
• Review operational procedures and implement improvements to enhance service quality, productivity, and cost efficiency.
• Negotiate and coordinate arrangements with clients for group dining, private events, catering services, or use of restaurant facilities, as applicable.

Position Requirements:
• Completion of secondary school.
• Completion of a college diploma or other post-secondary program in hospitality management, restaurant management, food and beverage service management, or a related field.
• Three years of supervisory or management experience in the restaurant or food service industry.
• Responsible beverage service certification, such as Serving It Right in British Columbia, is required for managers of establishments serving alcoholic beverages.
• Strong knowledge of restaurant operations, food and beverage service procedures, and customer service standards.
• Experience supervising employees, coordinating work schedules, and monitoring staff performance.
• Knowledge of food safety, sanitation procedures, and applicable health and safety regulations.
• Ability to manage restaurant inventory, monitor operating costs, and maintain operational efficiency.
• Strong leadership, communication, organizational, and problem-solving skills.
• Ability to work in a fast-paced restaurant environment and manage multiple operational priorities.
• Availability to work flexible shifts, including evenings, weekends, and holidays, as required.

Personal skills and suitability:
• Strong leadership and management skills
• Excellent communication skills
• Customer service orientation
• Teamwork and collaboration
• Strong organizational skills
• Time management
• Problem-solving abilities
• Sound judgment and decision-making
• Attention to detail
• Ability to multitask
• Ability to work under pressure
• Conflict resolution skills
• Adaptability and flexibility
• Ability to work independently

• Ability to meet deadlines
• Professionalism and reliability

Contact information/how to apply:
Email resume to: osfwhistlerrecruit@outlook.com
As an equal opportunity employer, we encourage applications from all qualified individuals and specifically applicants from traditionally underrepresented groups – including Indigenous persons, vulnerable youth, newcomers, and persons with disabilities – who may contribute to the continued diversification of our organization.

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