



PERMANENT FULL TIME JOB - LOWER MAINLAND

Posted on October 1, 2025

Job Expires: 2026-03-30

Job Location: Freshslice Fraser & 48th, Vancouver, BC

Hours Per Week: 30–40 per week (30 hours Guranteed)

Job Salary: \$36.60/hr

FOOD SERVICES MANAGER – \$36.60/HR – FULL-TIME, PERMANENT
Alric Hospitality Ltd. – Freshslice Fraser & 48th, Vancouver, BC

Alric Hospitality Ltd. operates a high-volume Freshslice Pizza location open 24 hours a day, seven days a week. We are seeking an experienced Food Services Manager to oversee operations in a fast-paced environment requiring continuous supervision, staffing coordination, and strict adherence to operational and food-safety standards. The wage offered, \$36.60/hr, reflects the increased level of responsibility, non-standard scheduling requirements, and the competitive labour market for experienced managers in the Lower Mainland.

Position Details

- Wage: \$36.60/hr
- Hours: 30–40 per week (30 hours Guranteed)
- Employment: Permanent, Full-Time
- Schedule: Rotating day, evening, overnight, weekend, and holiday shifts due to 24/7 operations
- Location: On-site only, Vancouver, BC

Key Responsibilities

- Oversee and supervise daily operations of a 24/7 quick-service restaurant
- Analyze budgets and implement strategies to maintain and improve profitability
- Recruit, train, schedule, and evaluate staff
- Handle cash management, balance sheets, daily cash reports, and related forms
- Maintain and organize inventory; cost products and services
- Ensure full compliance with food-safety, health, and occupational safety regulations
- Address customer concerns, maintain service standards, and support front-of-house operations
- Coordinate with suppliers and negotiate for catering or facility-use needs





- Plan, organize, direct, control, and evaluate all operational functions

NEED OF QUALIFIED CANDIDATES

- This location operates 24/7 and requires a manager capable of handling atypical schedules, overnight supervision, and high operational demands
- The role includes financial accountability, staff management, and regulatory compliance responsibilities that exceed the standard scope for this occupation

Requirements

- College/CEGEP diploma
- Minimum 1–2 years of supervisory or management experience in the food-service sector
- Strong leadership, communication, and problem-solving skills
- Ability to work rotating shifts based on operational needs
- Must be legally eligible to work in Canada

How to Apply

Email: careersatalric@gmail.com or prabhbal47@yahoo.com

