

## Assistant Manager - Food Services

Captains Oven Pizza (Willowbrook Pizza LTD)

Job ID  
**10210**

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| LOCATION                                                         | DATE POSTED          | EXPIRY DATE                     |                                                      |
|------------------------------------------------------------------|----------------------|---------------------------------|------------------------------------------------------|
| 19705 Fraser Highway, Unit 520, Langley, BC <br>British Columbia | 20-07-2026           | 16-01-2027                      |                                                      |
| TYPE OF JOB                                                      | SALARY               | MIN. EXPERIENCE                 | MIN. EDUCATION                                       |
| Full Time                                                        | CAD \$38.50 per hour | 2 years to less than 3<br>years | Secondary (high)<br>school graduation<br>certificate |

### Job Details

Captains Oven Pizza (Willowbrook Pizza LTD) is seeking a dynamic, highly organized Assistant Manager - Food Services to support the daily management of our bustling food services and culinary operations in Langley. This role requires a hands-on leader who can coordinate kitchen and front-of-house activities, maintain high operational standards, and step in to lead the team during peak hours, ensuring our brand's reputation for speed, quality, and exceptional service is consistently upheld.

#### Core Duties and Responsibilities:

Act as the manager in charge during assigned shifts and in the General Manager's absence, with responsibility for staffing decisions, operational issues, service quality and the overall functioning of the restaurant.

Participate in recruiting and selecting employees, oversee staff onboarding and training, prepare work schedules, assign duties and evaluate employee performance against established operational and service standards.

Manage inventory levels, review sales, food costs and waste reports, and implement operational changes to improve efficiency, reduce costs and protect the restaurant's profit margins.

Assist in planning, organizing, and directing the daily workflow of the food services department to ensure maximum efficiency and quality control.

Implement and maintain standardized operational procedures to streamline food preparation, assembly, and service delivery.

Assist in maintaining relationships with local food and packaging suppliers and coordinate special orders for large group bookings.

Resolve customer feedback and complaints with professionalism, and ensure the facility strictly complies with provincial health, safety, and sanitation regulations.

Conduct regular audits of food presentation and taste to ensure every order meets Captains Oven Pizza's strict quality standards.

### Job Description

#### Requirements:

Several years of Pizza Cook and/ italian kitchen or supervisory skills are required.

Experience at a supervisory level in a similar setting is considered a strong asset.

High school diploma is required. Completion of a community college program or a recognized certification in food service administration, hospitality, or restaurant management is considered an asset.

Strong leadership, communication, and interpersonal skills with the ability to motivate a fast-paced team.

Ability to work a flexible schedule, including mornings, afternoons, late-night closings, and weekends.

Professional working Microsoft office.

#### Remuneration & Details:

Wage: \$38.50 per hour

Hours: 35 hours per week

Position Type: Full-time, Permanent

Work location: 19705 Fraser Highway, Unit 520, Langley BC, V3A 7E9

#### How to Apply

Please send your resume to [captainsovenpizza@gmail.com](mailto:captainsovenpizza@gmail.com).

We thank all applicants for their interest; however, only shortlisted candidates will be contacted.