



Restaurant Manager Full-Time

Campbell River Region
Campbell River

Monday August 24, 2026

\$31 - \$40/ hour

Company: Booster Juice

Industry: Tourism/ Hospitality

Remote/Camp Based Job: No

How to apply:

Please send your resumé and cover letter to bbellefleur@boosterjuice.com or apply in person.

Attachment: [BJ Manager JD, flyer 3_0_0_0.pdf](#)

Expiry Date:

Monday, September 07, 2026

Details:

Booster Juice in Campbell River is looking for a motivated and energetic Manager to lead daily operations at our Campbell River location. The ideal candidate is a hands-on leader who thrives in a fast-paced environment, delivers excellent customer service, and motivates a team to achieve sales and operational goals. Key responsibilities are: * manage daily store operations, including food and smoothie preparation, ensuring efficient and friendly service * supervise and motivate staff through effective team management, interviewing, training, and scheduling * be in charge of local advertising and donations * process invoices, payments, bank deposits and pulling/analyzing daily business reports * organize event and catering sales * prepare staff accounts for payroll, distribute gratuities * oversee food handling procedures to maintain strict food safety and sanitation standards * provide outstanding customer service by addressing guest concerns promptly and professionally * monitor inventory levels, ordering, and product quality standards * lead by example fostering a clean, organized and team-oriented work environment for all staff members * represent the Booster Juice Franchise

What We Offer

- Competitive compensation
- Opportunities for growth and advancement
- Supportive and energetic team environment
- Employee discounts
- Flexible work hours available

Qualifications & Experience:

- Friendly, approachable, and customer-focused attitude
- Culinary Business College Certificate and previous supervisory or management experience of 3 years preferred
- WHMIS and Food Safe Level 1 certificates
- General knowledge of food

preparation and food safety • Excellent organizational and problem-solving skills •
Strong oral and written communication ability
