Food Service Supervisor (NOC 62020)

hr.1216848bcltd@outlook.com

Job ID
50575

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LOCATION	DATE POSTED	EXPIRY DATE
20299 Upper Halfway Road, Wonowon, BC | British Columbia	24-06-2026	21-12-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $20	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Business Legal Name: 1216848 BC LTD
Business Operating Name: CANCO 124 WONOWON
Business Address: 20299 Upper Halfway Road, Wonowon, British Columbia – V0C 2R0
Location of work: 20299 Upper Halfway Road, Wonowon, British Columbia – V0C 2R0
Title of the position: Food Service Supervisor (NOC 62020)
Term of employment: 1 Year
Language of work: English
Wage rate: $20 per hour
Hours of work: 35-40 hours per week
Anticipated start date: As soon as possible
Contact information- Email : hr.1216848bcltd@outlook.com
Skills Requirements:
• Education: Completion of Secondary/High School Graduation Certificate
• Work experience: 1 year to less than 2 years of experience in food preparation or service, including supervisory experience, is required.
Benefits: Optional free accommodation available
How to apply:
• Please apply via email at hr.1216848bcltd@outlook.com
• You must include a cover letter which must include your Canadian citizenship/immigration status and mentions the job reference number: WONW-FSS in the subject line. Any application not following this instruction will not be looked at.
We encourage applications from candidates who identify as members of underrepresented groups, including Indigenous peoples, youth, persons with disabilities, newcomers to Canada, and asylum seekers with valid work permits.
Note: An authorized licensed third party has posted these advertisements. However, the business is responsible for the recruitment, and all applications or queries should be directed to the business at the above-mentioned email address.

Job Description

Job Duties :
• Supervise, coordinate, and schedule the activities of food service staff engaged in preparing, portioning, assembling, and

serving food in the deli, restaurant, kitchen, and hot-food takeout sections.
• Establish work schedules and operational procedures to ensure adequate staffing and efficient food preparation and service throughout operating hours.
• Train food service staff in job duties, food preparation procedures, sanitation, workplace safety, proper food handling, and customer service standards.
• Estimate and order ingredients, food products, packaging materials, and other supplies required for preparing menu items such as sandwiches, subs, pastries, chicken wings, burgers, ribs, and other hot-food and deli items.
• Monitor food and ingredient inventory, inspect supplies and equipment, and maintain adequate stock levels to meet daily customer demand while minimizing shortages and waste.
• Ensure that food preparation, portioning, presentation, and customer service consistently meet established quality control standards.
• Inspect the kitchen, deli, restaurant, food preparation areas, utensils, and equipment to ensure cleanliness, sanitation, food safety, and workplace safety standards are maintained.
• Maintain records of food inventory, sales, wastage, equipment repairs, and other food service activities, and prepare required operational reports.
• Monitor food costs, portion control, ingredient usage, and wastage, and assist with preparing cost estimates and controlling food service expenses.
• Address and resolve customer complaints or concerns relating to food quality, orders, service, and other restaurant or takeout operations.
• Participate in the hiring of food service staff, monitor employee performance, and arrange additional training where required.
• Supervise the assembly and preparation of dine-in and takeout orders to ensure accuracy, quality, proper packaging, and timely service.
• Coordinate activities among the deli, restaurant, kitchen, and hot-food sections to ensure efficient food preparation and service.
• Oversee and assist with the preparation, cooking, portioning, and serving of food during busy periods or when operationally required.
• Perform the same duties as the food service workers being supervised when necessary to support daily operations.

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