Food Service Supervisor

13285383 Canada Inc. O/A Lord Gainsborough Restaurant

Job ID
51445

VIEW THIS JOB ONLINE: https://mail.newcomersjobs.com/jobs/51445

LOCATION	DATE POSTED	EXPIRY DATE
1800 Hyde Park Rd, London, ON | Ontario	19-09-2026	18-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 37.00	7 months to less than 1 year	Secondary (high) school graduation certificate

Job Details

Intended job posting audience:

Who can apply to this job?

Only apply to this job if:

• You are a Canadian citizen, a permanent or a temporary resident of Canada.

• You have a valid Canadian work permit.

If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

How to Apply

Email:Intended job posting audience:

Who can apply to this job?

Only apply to this job if:

• You are a Canadian citizen, a permanent or a temporary resident of Canada.

• You have a valid Canadian work permit.

If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

How to Apply

Email: hiringatlordgainsborough@gmail.com

Job Description

Food Service Supervisor

13285383 Canada Inc. O/A Lord Gainsborough Restaurant

NOC Code: NOC 62020

Class Title: Food Service Supervisors

TEER Category: TEER 2

Job Title: Food Service Supervisor

Salary: $37.000/hour for 30 hours/week

Job Type: Full Time, Permanent

Start Date: As soon as possible

Language: English

Minimum Education: Secondary (high)school graduation certificate

Positions Available: 1

Experience: 7 months to less than 1 year

Job Location: London, ON

Employment groups: Youth, Visible minorities, Indigenous people, Veterans, Newcomers to Canada

Employment conditions: to be determined

Supervision:

• 5-10 people

• Food service counter attendants and food preparers

• Kitchen and food service helpers

Work Conditions and Physical Capabilities: Fast paced environment, work under pressure physically demanding

Personal Suitability: Team player, Effective interpersonal skills, Flexibility, Client focus

Job Description:

- Establish methods to meet work schedules
- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures
- Estimate ingredient and supplies required for meal preparation
- Ensure that food and service meet quality control standards
- Maintain records of stock, repairs, sales and wastage
- Prepare and submit reports
- Supervise and check assembly of trays
- Establish work schedules

Work Setting: Restaurant

Downloaded from newcomersjobs.com on 01-11-2026