Food Service Supervisor (NOC 62020)

Pouce Coupe Esso and Carwash

Job ID
48507

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LOCATION	DATE POSTED	EXPIRY DATE
5100-50th Ave, Pouce Coupe, BC | British Columbia	16-12-2025	11-12-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 18.25	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Business Operating Name: Pouce Coupe Esso and Carwash
Business Legal Name: Deklla Developments Ltd.
Business Address: 5100-50th Ave, Pouce Coupe, BC, V0C 2C0
Location of work: 5100-50th Ave, Pouce Coupe, BC, V0C 2C0
Title of the position: Food Service Supervisor (NOC 62020)
Terms of employment: Permanent
Language of work: English
Wage rate: $18.25 per hour
Hours of work: 35-40 hours per week
Anticipated start date: As soon as possible
Contact information- Email : hr.deklladevelopmentsltd@outlook.com

Skills Requirements:
• Education: Completion of Secondary/High School Graduation Certificate
• Work experience: 1 year to less than 2 years of experience as a food service supervisor is required

How to apply:
• Please apply via email at hr.deklladevelopmentsltd@outlook.com
• You must include a cover letter which must include your Canadian citizenship / immigration status and mention the job reference number: DEKL-FSS in the subject line.

We encourage applications from candidates who identify as members of underrepresented groups, including Indigenous peoples, vulnerable 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 business at the above-mentioned email address.

Job Description

Job Duties:

• Oversee daily kitchen and dining area operations, ensuring smooth workflow and timely food preparation and service.

• Plan and manage inventory levels by estimating ingredient needs for dishes like pizza, sandwiches, burgers, side dishes and ensure timely restocking to meet customer demand.

• Develop and implement schedules for food counter attendants to optimize efficiency and coverage during operating hours.

• Provide training for staff on food preparation techniques, customer service standards, and compliance with health and safety regulations.

• Monitor food preparation, presentation, and service to maintain high-quality standards and meet customer expectations.

• Track and document inventory usage, repair needs, sales performance, and food waste to support operational efficiency.

• Assist in the recruitment, onboarding, and record-keeping processes for new employees to ensure a skilled workforce.

• Regularly review inventory and equipment functionality to ensure uninterrupted operations.

• Occasionally help food counter attendants in preparing specialty items or catering menus as needed.

• Supervise sanitation efforts, ensuring the restaurant meets cleanliness and safety standards.

• Step in to assist food counter attendants during peak hours or staff shortages.

• May perform other duties as required by the business.

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