Food Service Supervisor

Denny's Restaurant

Job ID
50265

LOCATION	DATE POSTED	EXPIRY DATE
Victoria, Victoria, BC | British Columbia	27-05-2026	23-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD Salary 20.15 to 23.50 hourly (To be negotiated) / 40 hours per week	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Requirements:

Completion of secondary school

Knowledge of food safety practices

Ability to work in a fast-paced environment

Send CV to: ssendanayake@dennys.ca

Postition Available: 2

NOC code: 63200

Youth, newcomers, indigenous people are welcome to apply

Duties:

Supervise front-of-house and kitchen staff to ensure smooth daily operations in a high-volume restaurant

Coordinate staff activities to support efficient service during peak periods (breakfast, lunch, dinner)

Train employees on company procedures, food safety standards, and customer service expectations

Monitor food quality, portion control, and consistency of menu items

Assist with scheduling and shift management to ensure adequate staffing levels

Handle customer concerns and support service recovery when needed

Ensure compliance with health regulations and company policies

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