Food Service Supervisor (NOC 62020)

hr.0932180bcltd@outlook.com

Job ID
50459

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LOCATION	DATE POSTED	EXPIRY DATE
9718 Beattie Drive, Hudson’s Hope, BC – V0C 1V0, Hudson’s Hope, BC | British Columbia	12-06-2026	09-12-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $22.50	7 months to less than 1 year	Secondary (high) school graduation certificate

Job Details

Business Legal Name: 0932180 B.C. LTD.
Business Operating Name: Hudson Hope Tempo Gas Bar
Business Address: 9718 Beattie Drive, Hudson’s Hope, BC – V0C 1V0
Location of work: 9718 Beattie Drive, Hudson’s Hope, BC – V0C 1V0
Title of the position: Food Service Supervisor (NOC 62020)
Term of employment: 1 Year
Language of work: English
Wage rate: $22.50 per hour
Hours of work: 35-40 hours per week
Anticipated start date: As soon as possible
Contact information- Email : hr.0932180bcltd@outlook.com
Skills Requirements:
• Education: Completion of Secondary/High School Graduation Certificate
• Work experience: 7 months to less than 1 year of experience as a Food Counter Attendant, Cook or Food Service Supervisor is required.
How to apply:
• Please apply via email at hr.0932180bcltd@outlook.com
• You must include a cover letter which must include your Canadian citizenship/immigration status and mentions the job reference number: HUDH-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 and coordinate the activities of food counter attendants and other frontline staff involved in the deli, restaurant, hot-food takeout, and retail sections to ensure efficient daily operations and customer service.

• Assign duties and establish work schedules for staff to maintain adequate coverage across the food-service and retail areas during operating hours.
• Oversee food preparation, portioning, presentation, and service of items such as sandwiches, subs, chicken wings, cookies, pastries, and other hot and ready-to-eat foods to ensure consistent quality and service standards.
• Estimate food ingredients, packaging materials, and other supplies required for daily operations, and monitor inventory levels to ensure sufficient stock based on customer demand.
• Organize and maintain inventory and order required merchandise and supplies, including food ingredients, beverages, frozen foods, snacks, and other products used in the deli, restaurant, and hot-food sections.
• Train new and existing staff in job duties, food preparation and handling procedures, customer service standards, sanitation, workplace safety, and other operational requirements.
• Monitor food-service and preparation areas to ensure cleanliness, sanitation, food safety, and operational standards are consistently maintained.
• Resolve customer requests and complaints, food-service issues, supply shortages, and other operational concerns to ensure uninterrupted service and customer satisfaction.
• Prepare and maintain reports relating to sales volumes, inventory usage, food wastage, repairs, merchandising activities, and personnel matters to support efficient business operations.
• Regularly monitor food-service equipment, storage areas, and inventory to identify maintenance, repair, or replenishment requirements and minimize disruptions to operations.
• Assist with the recruitment, onboarding, training, and performance monitoring of staff to maintain an adequately trained workforce.
• Authorize payments and returns, where applicable, and ensure transactions are handled in accordance with established business procedures.
• Oversee payroll administration and maintain relevant staff and operational records as required.
• Support frontline staff during peak periods or staffing shortages, including assisting with food preparation, counter service, and the sale of merchandise when necessary.
• Coordinate food-service activities with the broader multi-service operation, which includes gasoline and diesel sales, propane exchange, convenience and grocery retail, tobacco and vape products, lottery, liquor, automotive products, snacks, beverages, frozen foods, and ice cream.
• Maintain the visual and operational standards of the deli, restaurant, hot-food takeout, and retail areas, including food and merchandise displays, menu boards, signage, counter presentation, and cleanliness, to ensure an organized, appealing, and customer-ready environment.
• Assist in planning menus for the deli, restaurant, and hot-food sections and estimate related food, ingredient, packaging, and labour costs to support efficient and cost-effective operations.
• May perform other related duties as required by the business.

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