

Food Service Shift Supervisor (NOC 62020)

China King Buffet Restaurant

Job ID
39160

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LOCATION	DATE POSTED	EXPIRY DATE	
825 Reeves Street Unit 2, Port Hawkesbury, NS Nova Scotia	19-02-2026	18-08-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 30.50 per hour	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Food Service Shift Supervisor (NOC 62020)

Employer: China King Buffet Restaurant

Job Type: Full-time, Permanent

Compensation

Wage: \$30.50 per hour

Hours: 30-40 hours per week

Benefits:

- Free parking available
- Team building opportunities

About the Restaurant:

China King Buffet Restaurant is a small, family-owned Chinese eatery offering a classic Canadian-style Chinese menu and an all-you-can-eat buffet. Guests enjoy popular dishes such as crunchy chicken wings, deep-fried ribs, honey wontons, and well-prepared rice and noodle options, including some vegetarian choices. The restaurant is known for its warm, attentive service, frequent buffet maintenance, and traditional, relaxed atmosphere with steady customer volume.

How to Apply:

China King Buffet Restaurant

825 Reeves Street Unit 2

Port Hawkesbury, NS

B9A 2S4

Email: chinakingfamilyrestaurant@gmail.com

Subject line: Food Service Shift Supervisor – China King Buffet Restaurant

****Only candidates selected for an interview will be contacted.****

Job Description

Main Duties and Responsibilities:

- Oversee, organize and assign daily tasks to staff involved in preparing, portioning and serving food across buffet, dine-in, and take-out operations.
- Independently coordinate shift operations to ensure adequate staffing coverage during peak service periods and maintain smooth workflow between front-of-house and kitchen teams.
- Create and adjust staff schedules and workflow procedures, making real-time operational decisions to support service efficiency, food safety and customer experience.
- Assist the owner in forecasting operational needs and placing orders for food, beverages and supplies required for buffet and menu production.
- Act as the primary shift leader responsible for independent supervision of front-of-house operations in the owner's absence.
- Oversee multi-station service including buffet replenishment, temperature monitoring, presentation standards and compliance with food safety regulations.
- Track and maintain records related to inventory levels, sales trends, wastage, equipment issues and operational improvements.
- Provide on-the-job training and direction to new and existing staff on service standards, job duties, hygiene requirements and workplace safety practices.
- Provide leadership during service by supporting staff performance, resolving operational issues, and ensuring consistent implementation of restaurant procedures and policies.
- Participate in interviewing and recommending candidates, and provide input on scheduling adjustments, staffing decisions and performance management.
- Work with the owner and kitchen team to help plan buffet offerings, specials and promotions, and provide input on expected labour and food requirements.
- Respond to guest questions and resolve service issues in a courteous and efficient manner while maintaining operational flow.

Qualifications:

- 2-3 years of food service experience, including exposure to supervisory or shift leadership responsibilities.
- Completion of secondary school is usually required.

Work Conditions:

- Fast-paced buffet and dine-in restaurant environment with steady customer volume.
- Hands-on supervisory role requiring active floor presence and coordination across multiple service stations.
- Close collaboration with the owner and kitchen team.