

Food Service Supervisor

The Kitchen Dada

Job ID

39186

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LOCATION	DATE POSTED	EXPIRY DATE	
2535 Alma St, Vancouver, BC British Columbia	24-02-2026	23-08-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$21.00/hour	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

The Kitchen Dada is currently looking for a permanent and full-time Food Service Supervisor to join our team.

Duties and Responsibilities:

- Supervise, co-ordinate and schedule the activities of our restaurant staff
- Train staff in job duties
- Deal with complaints arising from customers
- Ensure food service and quality control
- Maintain records of stock, repairs, sales, and waste
- Prepare and submit reports to management team
- Establish methods to meet work schedules
- Other duties as assigned by the Owner

Compensation:

\$21.00/hour, 4% vacation pay, Tips/Gratuities, Staff meals, Staff discount (20%), Extended health insurance (Sunlife Insurance including medical and dental) after 3 months' probation period.

Work Location: 2535 Alma St, Vancouver, BC V6R 3R8

How to apply:

Please send your resume to thekitchendada.career@outlook.com (E-mail)

(Only those selected for an interview will be contacted.)

Job Description

Education, skills and experience required:

- Completion of secondary school
- Several years of experience in food industry as a server, kitchen helper, and/or supervisor.
- Strong interpersonal skill
- Problem solving skills
- Must be able to work in fast-paced environment and under pressure

- Organizational skills
- Ability to work as a team member

Language:

- Communication skills in English

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