

# Food Service Supervisor - Rocanini Coffee Roasters

Job ID  
**39234**

HR

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|                                                                          |                    |                             |                                                |
|--------------------------------------------------------------------------|--------------------|-----------------------------|------------------------------------------------|
| LOCATION                                                                 | DATE POSTED        | EXPIRY DATE                 |                                                |
| 863 Beatty Street, Vancouver BC V6B 2M6, Vancouver, BC  British Columbia | 27-02-2026         | 26-08-2026                  |                                                |
| TYPE OF JOB                                                              | SALARY             | MIN. EXPERIENCE             | MIN. EDUCATION                                 |
| Full Time                                                                | CAD 23.00 per hour | 1 year to less than 2 years | Secondary (high) school graduation certificate |

## Job Details

Rocanini Coffee Roasters is seeking an experienced Food Service Supervisor to join the team in Vancouver.

This position is permanent, full-time; 40 hours per week; \$23 per hour.

How to apply:

\*Please do not call or apply in person.

Email resume to: [marketarocanini@gmail.com](mailto:marketarocanini@gmail.com)

OR

Mail resume to:

Rocanini Coffee Roasters  
863 Beatty Street,  
Vancouver BC  
V6B 2M6

## Job Description

Duties:

- Monitor inventory levels and place orders to maintain an adequate stock of supplies and ingredients;
- Estimate and order ingredients and supplies;
- Oversee food preparation, ensuring compliance with health and safety regulations;
- Ensure cleanliness and hygiene of the cafe, including the food preparation area, seating and restrooms;
- Handle customer inquiries, concerns, and complaints, resolving issues promptly and professionally;
- Maintain records of sales, inventory and employee schedules;
- Collaborate with management to develop and implement strategies to enhance customer satisfaction and increase sales;
- Supervise and coordinate the activities of the food service staff, ensuring efficient operations and adherence to quality

standards;

- Train and mentor new hires, guiding customer service, food preparation, and safety protocols;

Qualifications:

- Completion of secondary school (high school diploma) is required;
- Minimum 1–2 years of experience in the food service industry;
- Previous experience in a supervisory or team lead role is preferred;
- Equivalent combinations of education and relevant work experience will be considered;
- Strong customer service and communication skills;
- Ability to work in a fast-paced environment and handle multiple tasks;
- Basic computer skills for scheduling, POS systems, and inventory control;
- English language ability is required.