

Food Service Supervisor

DAIRY QUEEN

Job ID
39532

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/39532>

LOCATION	DATE POSTED	EXPIRY DATE	
582 MAIN STREET, ALEXANDRIA, ON Ontario	29-03-2026	25-09-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 19.00 hourly	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Languages

- English

Education

- Secondary (high) school graduation certificate

Experience

- 1 year to less than 2 years

On site

- Work must be completed at the physical location. There is no option to work remotely.

Work setting

- Relocation costs not covered by employer

Supervision

- 3-4 people

Additional information

- Work conditions and physical capabilities
- Fast-paced environment
- Combination of sitting, standing, walking
- Standing for extended periods
- Attention to detail

Personal suitability

- Client focus
- Efficient interpersonal skills
- Excellent oral communication

- Flexibility
- Team player
- Initiative
- Dependability

Benefits

- Health benefits

How to apply

- Direct Apply
- By Direct Apply

By email

- dairyqueenjobsalexandria@gmail.com

Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for youths

- Offers on-the-job training tailored to youth
- Provides awareness training to employees to create a welcoming work environment for youth

This job posting includes screening questions. Please answer the following questions when applying:

Are you available for the advertised start date?

Are you currently a student?

Are you currently legally able to work in Canada?

Are you willing to relocate for this position?

Do you have previous experience in this field of employment?

What is the highest level of study you have completed?

Job Description

Responsibilities - Tasks

- Establish methods to meet work schedules
- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures
- Estimate ingredient and supplies required for meal preparation
- Ensure that food and service meet quality control standards
- Address customers' complaints or concerns
- Maintain records of stock, repairs, sales and wastage
- Supervise and check assembly of trays

Work Hours: 30-35 hours/week

Wage: 19.00/hour

Vacancies: 2

Downloaded from firstnationsjob.com on 01-09-2026