

Food Service Supervisor

McDonald's-B

Job ID

39958

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LOCATION	DATE POSTED	EXPIRY DATE	
45 63 King George Blvd, Surrey, BC British Columbia	01-05-2026	28-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 21	1 to less than 7 months	Secondary (high) school graduation certificate

Job Details

Job Title: Food Service Supervisor
NOC Code: 62020
Number of Vacancies: 1
Terms of Employment: Permanent, Full-Time
Hours of Work: 30 to 40 hours per week
Wage: \$21.00 to \$24.00 per hour (depending on experience)
Overtime: As per provincial employment standards
Start Date: As soon as possible
Work Location: [Full Address, City, Province, Postal Code], Canada

JOB DESCRIPTION

We are seeking an experienced and reliable Food Service Supervisor to oversee daily food preparation, customer service operations, and staff coordination. The successful candidate will supervise team members, maintain food quality standards, and support smooth day-to-day food service activities.

MAIN DUTIES AND RESPONSIBILITIES

- Supervise, coordinate, and schedule the activities of food service staff, kitchen helpers, and counter attendants.
- Establish methods to meet work schedules and ensure efficient service delivery.
- Estimate and order ingredients, food products, and supplies required for meal preparation.
- Train staff in job duties, sanitation procedures, workplace safety, and customer service standards.
- Maintain records of inventory, sales, repairs, employee attendance, and food wastage.
- Ensure food preparation and service meet quality control and presentation standards.
- Address customer complaints or concerns in a timely and professional manner.
- Assist in the hiring, orientation, and performance monitoring of food service employees.
- Ensure compliance with all food safety, sanitation, and occupational health regulations.
- Participate in improving operational procedures and workplace productivity.

Support a respectful, inclusive, and culturally diverse workplace.

Perform same duties as workers supervised when required.

(These duties are aligned with official NOC 62020 government occupation standards.)

Job Description

EMPLOYMENT REQUIREMENTS

Completion of secondary school is required.

Completion of a college program in food service administration, hotel/restaurant management OR several years of experience in food preparation/service is required.

Minimum 1 year to 2 years of food service experience.

Supervisory or leadership experience is an asset.

Food Safe Certificate preferred.

Ability to communicate effectively in English.

Ability to work in a fast-paced team environment.

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