

## Food Service Supervisor

Denny's Restaurant

Job ID  
**39983**

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/39983>

|                                                      |                    |                              |                |
|------------------------------------------------------|--------------------|------------------------------|----------------|
| LOCATION                                             | DATE POSTED        | EXPIRY DATE                  |                |
| South Kamloops, South Kamloops, BC  British Columbia | 04-05-2026         | 31-10-2026                   |                |
| TYPE OF JOB                                          | SALARY             | MIN. EXPERIENCE              | MIN. EDUCATION |
| Full Time                                            | CAD 21.01 to 22.00 | 2 years to less than 3 years | College/CEGEP  |

### Job Details

#### Requirements:

Completion of College/CEGEP

2 years to less than 3 years experience

Knowledge of food safety practices

Ability to work in a fast-paced environment

Send CV to: [dbrunet@dennys.ca](mailto:dbrunet@dennys.ca)

Postition Available: 1

NOC code:62020

Youth, newcomers, indigenous people are welcome to apply

#### Supervision

5-10 people

11-15 people

#### Job Duties:

Supervise front-of-house and kitchen staff to ensure smooth daily operations in a high-volume restaurant

- Coordinate staff activities to support efficient service during peak periods (breakfast, lunch, dinner)
- Train employees on company procedures, food safety standards, and customer service expectations
- Monitor food quality, portion control, and consistency of menu items
- Assist with scheduling and shift management to ensure adequate staffing levels
- Handle customer concerns and support service recovery when needed
- Ensure compliance with health regulations and company policies