

Food Service Supervisor

Denny's Restaurant

Job ID

39986

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LOCATION	DATE POSTED	EXPIRY DATE	
North Kamloops, North Kamloops, BC British Columbia	05-05-2026	01-11-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 21.01 - 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

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