

food service supervisor

Polly's Cafe

Job ID

40112

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LOCATION	DATE POSTED	EXPIRY DATE	
4913 Keith Ave., Terrace, BC British Columbia	18-05-2026	14-11-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36 hourly	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Responsibilities

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

Hire food service staff

Ensure that food and service meet quality control standards

Address customers' complaints or concerns

Maintain records of stock, repairs, sales and wastage

Prepare food order summaries for chef

Establish work schedules

Supervision

5-10 people

Food service counter attendants and food preparers

Credentials

Food Safety Certificate

How to Apply

Please send your resume to us: pollycafehr@gmail.com

****Only qualified candidate may be contacted.**

Job Description

Work conditions and physical capabilities:

Fast-paced environment

Work under pressure

Standing for extended periods

Personal suitability:

Client focus

Efficient interpersonal skills

Flexibility

Team player

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