Food Service Supervisor

Denny's Restaurant

Job ID
40223

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LOCATION	DATE POSTED	EXPIRY DATE
Quesnel, Quesnel, BC| British Columbia	28-05-2026	24-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 20.00 to 23.00 hourly (To be negotiated) / 35 to 40 hours per week	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

Position Available: 1

Youth, newcomers, indigenous people are welcome to apply

Supervision

5-10 people

11-15 people

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

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