

Front of House Supervisor (Restaurant Supervisor)

House of Boateng Inc.

Job ID

41023

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LOCATION	DATE POSTED	EXPIRY DATE	
2854 Peatt Rd #105, Victoria, BC British Columbia	02-09-2026	01-03-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 20.15	Experience an asset	Secondary (high) school graduation certificate

Job Details

Position Overview

Business Name: House of Boateng Inc.
Operating Name: House of Boateng Cafe
Work Address: 2854 Peatt Rd #105 Victoria, BC V9B 0W3
Position: Front of House Supervisor (NOC 62020 – Food Service Supervisor)
Terms of Employment: Permanent, Full-Time (30-40 hours per week)
Language of Work: English
Wage: \$20.15 + tips
Benefits: General Health Insurance (used for any applicable services including dental) Staff meal, Staff Events

Our Story

House of Boateng is owned by Chef Castro and Charlotte Boateng, whose culinary journey began in 2010 with a small catering company in Saanich, BC. In 2019, the business expanded with the opening of House of Boateng Café in Langford, followed by the launch of a retail shop featuring its signature sauces, spreads, and ready-to-enjoy meals. Today, House of Boateng is recognized for its creative cuisine, warm hospitality, and commitment to supporting the local community while showcasing the best of Vancouver Island.

The business is now seeking a reliable and enthusiastic Front of House Supervisor to lead its front-of-house team and help deliver exceptional customer service. The ideal candidate is a strong communicator who thrives in a fast-paced environment, enjoys mentoring team members, and is committed to creating a welcoming and memorable dining experience for every guest.

What You'll Be Doing

- Supervise FOH (front of house) staff currently on floor

- Delegate and coordinate team member duties during each shift, including assigning work schedules and shift responsibilities
- Manage/Assist with inventory & grocery order, tracking – including maintaining stock, developing par levels
- Training staff in job duties such as – serving, cleanliness, communication, safety procedures, menu knowledge
- Staying on top of food quality & service standards of restaurant, including preparing order summaries for the kitchen team based on customer requests and dietary needs
- Handling customer service & satisfaction
- Assisting with the development of menus, policies, and procedures
- Operating as the main link between FOH staff & kitchen
- Handling opening & closing duties
- Overseeing e-mails – communicating with clients that require extra services & attention that regular staff cannot make decisions for such as large reservation requests, donations requests, customer feedback
- Thorough menu knowledge

Job Description

Qualifications & Skills

Education: High school diploma or equivalent is required

Experience: Minimum 2 years of experience in the food service industry, with previous restaurant supervisory experience considered an asset

What We Value in Our Team

- Strong leadership and ability to motivate and support a team in a fast-paced environment
- Excellent communication and interpersonal skills with a friendly, professional approach
- Highly organized with the ability to coordinate staff and prioritize tasks effectively
- Strong customer service skills and commitment to creating a welcoming guest experience
- Calm, resourceful, and effective in handling customer concerns and unexpected situations
- Strong teamwork skills with a willingness to assist wherever needed.
- Attention to food quality, cleanliness, presentation, and service standards.
- Adaptable, proactive, and creative in improving service and supporting restaurant operations.

Ready to Join Us?

Please email your resume to chef@houseofboateng.ca

Thank you to everyone who takes the time to apply and express interest in joining the House of Boateng team. We truly appreciate every application; however, only shortlisted candidates will be contacted for the next steps.

We are an equal opportunity employer and welcome applications from everyone. We especially encourage people from groups that are often underrepresented — such as Indigenous peoples, newcomers, people with disabilities, and vulnerable youth — to apply. We value different backgrounds and believe diversity makes our team stronger.