Food Service Supervisor

Job ID
41630

1000208078 Ontario Inc. O/A Domino’s Pizza

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LOCATION	DATE POSTED	EXPIRY DATE	
42 ELORA ST S, Harriston, ON| Ontario	16-11-2026	15-05-2027	
TYPE OF JOB	**SALARY**	**MIN. EXPERIENCE**	**MIN. EDUCATION**
Full Time	CAD 22.00 hourly	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Work Hours: 30-35 hours/week

Wage: 22.00/hour

Vacancies: 1

On site

Location: 42 ELORA ST S Harriston, ON N0G 1Z0

Early morning, Evening, Morning, Day

Permanent employment / Full-time

Starts as soon as possible

Languages

- English

Education

- Secondary (high) school graduation certificate

Experience

- 1 year to less than 2 years

On site

- Work must be completed at the physical location. There is no option to work remotely.

Work setting

- Relocation costs not covered by employer

Supervision

- 3-4 people

Additional information

- Work conditions and physical capabilities
- Fast-paced environment
- Combination of sitting, standing, walking
- Standing for extended periods
- Attention to detail

Personal suitability
- Client focus
- Efficient interpersonal skills
- Excellent oral communication
- Flexibility
- Team player
- Initiative
- Dependability

Benefits
- Health benefits

Employment groups
This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for youths
- Participates in a government or community program or initiative that supports youth employment
- Offers on-the-job training tailored to youth
- Offers mentorship, coaching and/or networking opportunities for youth
- Provides awareness training to employees to create a welcoming work environment for youth

How to apply
- Direct Apply
- By Direct Apply

By email
- dominosharristonjobs@gmail.com

In person
- 42 ELORA ST S HARRISTON, ON N0G 1Z0
- Between 10:00 AM and 05:00 PM

What you must include in your application:

Answers to the following screening questions:
- Are you available to start on the date listed in the job posting?

- Are you currently a student?
- Do you have experience working in this field?

Job Description

Responsibilities - Tasks

- 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
- Ensure that food and service meet quality control standards
- Address customers' complaints or concerns
- Maintain records of stock, repairs, sales and wastage
- Supervise and check assembly of trays

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