

## **Food Service Supervisor**

## Posted by Sarpino Pizzeria

Posting Date: 16-Jun-2025

Closing Date: 13-Dec-2025

**Location: Victoria** 

**Salary:** \$20 Per Hour

## **Job Requirements**

• Education: Completion of Secondary Education

• Language: English

• Years of Experience: 1 year

• Vacancy: 2

Job Type: Full TimeJob id: ABOJ2544366

## **Job Description:**

**Food Service Supervisor** 

Job Title: Food Service Supervisor:(NOC: 62020)

**Employer: Sarpino Pizzeria** 

Location: 902 Esquimalt Road Victoria, BC V9A 3M6

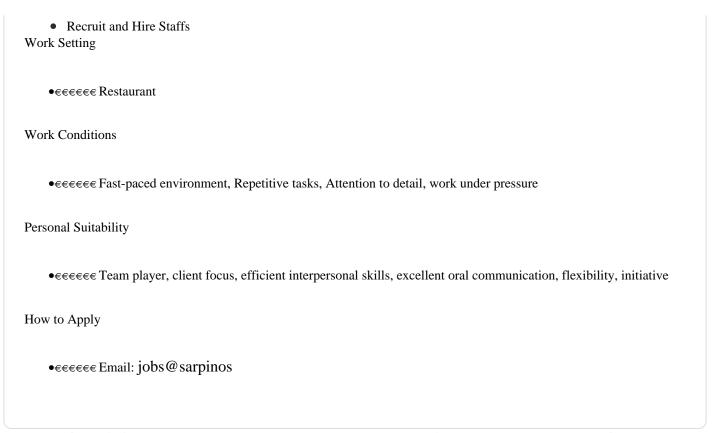
Wage: 20/hr for 40 hours per week
Employment groups to include: persons with disabilities, indigenous, newcomers to Canada, student, and vulnerable youth
Terms of employment: permanent
Start Date: as soon as possible
Job Requirements:
Languages
a English
• English
Education
Minimum education: Secondary education
• Education related to Hospitality and Food Services is an asset
Experience
•∈∈∈∈∈∈ At least 1 -2 years of working as a food service supervisor or related field
Duties:
• Supervise and co-ordinate activities of staff who prepare and portion food
• Opens/closes the restaurant with access to the safe and/or float.
Maintain records of stock, repairs, sales and wastage
• Establish work schedules

• Ensure food service and quality control

• Estimate and order ingredients and supplies

Vacancy: 2

- Reacts immediately to issues requiring attention during the shift
- Encourages an exciting and fun work environment while motivating team members to meet goals.
- Ensures all restaurant policies are followed during the shift (e.g. cash policies, meal and break policies, food safety policies).
- Completes all required shift documentation and follows principles of sanitation and safety in handling food and equipment.



To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: jobs@sarpinos.ca

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