Food Service Supervisor

Papa John's Pizza

Job ID
10165

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LOCATION	DATE POSTED	EXPIRY DATE
1-155 Albert Street North, Regina, SK| Saskatchewan	15-07-2026	11-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 17.00	7 months to less than 1 year	No degree, certificate or diploma

Job Details

Job Title: Food service supervisor

Employer details: Papa john's Pizza

Job details:

Location:1-155 Albert Street North Regina, SK, S4R 3B8

Work location: On site

Salary: 17.00 hourly / 35 hours per week

Terms of employment: Permanent employment, Full time

Early morning, Morning, Day, Evening, Night, Weekend

Starts: As soon as possible

Vacancies: 1 Vacancy

Overview:

Languages:

English

Education:

No degree, certificate or diploma

Experience:

7 months to less than 1 year

On site:

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

Work setting:

Restaurant

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.
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 and submit reports.
Establish work schedules.

Supervision:
11-15 people
Cook (general)
Food service counter attendants and food preparers

Additional information:
Work conditions and physical capabilities
Fast-paced environment
Work under pressure
Tight deadlines
Combination of sitting, standing, walking
Standing for extended periods
Walking

Personal suitability:
Client focus
Efficient interpersonal skills
Flexibility
Team player

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

Support for persons with disabilities.
Support for newcomers and refugees.
Support for youths.
Support for Veterans.
Support for Indigenous people.
Support for mature workers.
Supports for visible minorities.

Who can apply for this job?

The employer accepts applications from:
Canadian citizens and permanent or temporary residents of Canada
other candidates, with or without a valid Canadian work permit.

How to apply:
By Direct Apply

Additional ways to apply:
By email
pjregina02@gmail.com

By mail:
1-155 Albert Street North
Regina, SK
S4R 3B8

In person:
1-155 Albert Street North
Regina, SK
S4R 3B8
Between 12:00 p.m. and 05:00 p.m.

Job Description

Establish methods to meet work schedules.
Supervise and co-ordinate activities of staff who prepare and portion food.
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