



Food Service Supervisor

Posted by: Driftwood Restaurant (Campbell River)

Posting date: 01-Jan-2026 **Closing date:** 30-Jun-2026

Education: Secondary diploma is required

Language: English

Job location: Campbell River

Salary: \$23.5 Per Hour

Years of Experience: 1 year

Vacancy: 1

Job Type: Full Time

Job id: CAJ6681646

Job description:

Food Service Supervisor

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

Terms of Employment: Permanent, Full-time

Working Hours: 35.0-40.0 Hours/Week

Wage: \$23.5 hourly

Work Location: 4329 Island Hwy S, Campbell River, BC, Canada V9H 1E7

Company Overview: WEI SHUN ENTERPRISES LTD., also known as Driftwood Restaurant (Campbell River), is a proud member of the Driftwood Restaurant Group, which operates 7 locations across Vancouver Island. Our Chinese cuisine restaurant features fresh, hand-crafted Chinese food and popular All-You-Can-Eat buffets, alongside local menus tailored to the local community. We offer dine-in, takeout, and delivery services.

We are currently seeking an organized and reliable Food Service Supervisor to coordinate the Front of House team and the kitchen team to ensure our customers receive excellent service during our busy buffet and dining hours.

Essential Duties and Responsibilities:

- Supervise and coordinate daily front-of-house operations and service coordination with the kitchen to ensure smooth service.
- Coordinate and supervise servers, cashiers, buffet attendants, and host staff during assigned shifts to ensure adequate coverage and efficient workflow
- Act as Manager on Duty during scheduled shifts, handling routine operational issues in accordance with restaurant policies and procedures
- Oversee buffet service operations, including monitoring food quality and presentation, coordinating timely refills with the kitchen, and ensuring cleanliness and food safety standards are maintained
- Coordinate and monitor dine-in, take-out, and delivery order processing, ensuring accurate and timely communication between service staff and kitchen staff
- Handle customer inquiries, special requests, and complaints, including resolving issues related to buffet service, wait times, billing, and food preferences
- Establish and coordinate with staff scheduling, shift assignments, and break rotations to ensure uninterrupted service during high-volume dining periods
- Maintain and monitor records of stock, repairs, sales and wastage and order ingredients and supplies.
- Train new employees on service procedures, POS system usage, customer service standards, and workplace safety practices
- Monitor compliance with restaurant policies, health and safety regulations, and sanitation standards in dining and service areas
- Perform end-of-shift cash-out procedures, verify sales records, and report any discrepancies to the Restaurant Manager
- Communicate daily operational issues, staffing concerns, and customer feedback to the group management follow-up and resolution.
- May travel to other locations for training new employees

Skills & Qualifications:

- Completion of secondary school is required.
- 1 to 2 years of experience in food/accommodation/hospitality service is required.

- Food safety/handler certificate is required.
- Experience in a buffet or high-volume restaurant setting is an asset.
- Ability to supervise staff and coordinate shifts
- Work effectively in a fast-paced environment and supervise a team.
- Flexibility to work evenings, weekends, and holidays.

How to Apply:

Please send your resume to: driftwood.recruit@gmail.com

For more information, please visit our website: <https://www.driftwoodrestaurants.com/>

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: driftwood.recruit@gmail.com

Posted on canadianjobportal.com