



## Restaurant supervisor

**Posted by:** Ole Hibachi Restaurant

**Posting date:** 04-Feb-2026      **Closing date:** 03-Aug-2026

**Education:** Secondary (high) school graduation certificate

**Language:** English

**Job location:** Dieppe

**Salary:** \$17.00 Per Hour

**Years of Experience:** Fresher (less than 1 year)

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ1650853

## Job description:

Ole Hibachi Restaurant in Dieppe, NB requires a restaurant supervisor

Job requirements

Languages

English

Education

Secondary (high) school graduation certificate

#### Experience

Several years of experience in hospitality industry. Restaurant supervisor experience an asset but not a requirement.

#### Work setting

Japanese restaurant

#### Tasks

Establish methods to meet work schedules, Requisition food and kitchen supplies, Train staff in job duties, sanitation and safety procedures, Ensure that food and service meet quality control standards, Address customers' complaints or concerns, Must have knowledge of the establishment's culinary genres, Supervise and check delivery of food trolleys, Establish work schedules

#### **Personal suitability**

Client focus, Efficient interpersonal skills, Excellent oral communication, Flexibility, Team player, Initiative, Dependability

#### Supervision

3-4 people

#### Work conditions and physical capabilities

Working 30 to 40 hours per week, Fast-paced environment, Standing for extended periods, Attention to detail

Please send your resume to: 790 Dieppe Blvd., Dieppe, NB E1A 9G5

or email to: [sk020622@hotmail.com](mailto:sk020622@hotmail.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: [sk020622@hotmail.com](mailto:sk020622@hotmail.com)**

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