



Restaurant Supervisor

Description

Job Title: Restaurant Supervisor (NOC 62020)

DAE Enterprise (Little Caesars Pizza) for an individual to join our team as a Restaurant Supervisor. You will supervise, coordinate, and schedule food service and delivery staff, support training and safety standards, monitor inventory and quality control, and help ensure efficient daily operations. Strong leadership, communication, and customer service skills are required.

Duties

- Supervise, coordinate, and schedule Customer Service Representatives, delivery staff, and Food Service Supervisors in training.
- Place orders for food and supplies from suppliers.
- Prepare summaries of orders made from suppliers and communicate them to the General Manager.
- Establish and implement food production procedures following our standards with supervised staff.
- Conduct daily inventory inspections and compare results to inventory usage projections in the POS system.
- Communicate repair needs, excessive food waste, and daily sales reports to management and ownership through established communication channels.
- Train Customer Service Representatives and Delivery Experts on shift duties and assigned cleaning and sanitation tasks.

Closing Date

December 31, 2026

Categories

Services

Employer

DAE Enterprise (Little Caesars Pizza)

Location

Rural

Address

302 Saskatchewan
Ave E Portage la
Prairie, R1N 0K8

Job Type

Permanent

Education Level

High School

- Train Customer Service Representatives and Delivery Experts on workplace safety to help ensure shifts are completed with minimal accidents or risk.
- Ensure food and service meet the quality control standards set by Little Caesars Pizza, Canada during each shift.
- Assist in interviewing new staff and provide feedback on the training progress of new employees.
- Assist in developing new policies and procedures to improve and maintain operational standards.
- Assist with financial management decisions related to budgets and business optimization during quarterly meetings reviewing store financial documents.
- Train new staff on menu items, including items with lower and higher food and beverage costs, primarily through upsell training.
- Participate in the preparation of food served to customers.

Qualification

Requirements:

- 2 – 3 years of Food Service Supervisor experience
- Grade 12 or equivalent; post-secondary education is an asset
- Food Handlers Level 1 Certification or equivalent

Availability:

- A successful candidate will be available for 32-40 hours per week.
- Evenings and Weekend availability is mandatory for this position.