Food service supervisor

Job ID
9867

The Village Restaurant Inc. O/A The Village Restaurant & Pizzeria

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LOCATION	DATE POSTED	EXPIRY DATE
12 Main Street West, P.O. Box 69, Norwich, ON N0J 1P0, Norwich, ON| Ontario	11-06-2026	08-12-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 19.00 per hour, 36 – 42 hours per week.	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Company: The Village Restaurant Inc. O/A The Village Restaurant & Pizzeria

Business information: The Village Restaurant & Pizzeria is a restaurant located in Norwich, Ontario, offering a wide selection of food and beverages for breakfast, lunch, dinner, and evening drinks. Its products and services include dine-in meals, take-out, reservations, and online ordering, with menu options such as starters, soups and salads, prime rib burgers, sandwiches and wraps, homestyle dinners, pasta and stir-fries, steaks and ribs, wings and chicken, fish dishes, subs, kids' meals, pizza, sides, beverages, all-day breakfast, and kids' breakfast.

Business Address: 12 Main Street West, P.O. Box 69, Norwich, ON N0J 1P0

Work Location: Same as above

Type of Employment: Full-time – Seasonal (9-month contract)

Estimated Start Date: As soon as possible

Job Description:

Establish methods to meet work schedules

Requisition food and kitchen supplies

Supervise and co-ordinate activities of staff who prepare and portion food

Train staff in job duties, sanitation and safety procedures

Hire food service staff

Ensure that food and service meet quality control standards

Prepare budget and cost estimates

Address customers' complaints or concerns

Maintain records of stock, repairs, sales and wastage

Establish work schedules

Job Description

Requirements:

Education: Completion of secondary school is required.

Experience: A minimum of 3 years of experience in food preparation or service is required. If the candidate does not have 3 years of experience, a post-secondary certificate in food service administration, hotel and restaurant management or a related discipline is required.

Smart Serve Certificate and Food Safety Certificate are required.

Work conditions and physical capabilities: Fast-paced environment, Work under pressure, Combination of sitting, standing, walking, Standing for extended periods, Physically demanding, Attention to detail.

Personal suitability: Client focus, Efficient interpersonal skills, Excellent oral communication, Flexibility, Team player, Dependability.

Work setting: Restaurant.

Ability to supervise: 11 – 15 people, among food and beverage servers, food service counter attendants and food preparers, and kitchen and food service helpers.

Language: English is required.

Salary: $19.00 per hour, 36 – 42 hours per week.

Benefits: Gratuities and free parking available. Travel expenses paid by the employer if the worker needs to relocate.

Important Information: Flexibility on schedule is required. The work schedule includes 6 – 7 hour shifts per day from Monday to Saturday, which can be scheduled during the day and evenings. Work on holidays and weekends may be required depending on the business needs.

Apply by e-mail to: scdavis6@sympatico.ca

Apply by mail to: 12 Main Street West, P.O. Box 69, Norwich, ON N0J 1P0

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