



## Restaurant Supervisor

### Description

We are looking for an individual to join our team as a Food Service 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 Domino's 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.
- Train Customer Service Representatives and Delivery Experts on workplace safety to help ensure shifts are completed with minimal accidents or risk.

### Closing Date

December 31, 2026

### Categories

Services

### Employer

Dominos Pizza - The Pas

### Location

Rural

### Address

256 Fischer Avenue  
The Pas, R9A 1K6

### Job Type

Full-time

### Education Level

High School

- Ensure food and service meet the quality control standards set by Domino's Pizza of 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**

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