



# FOOD SERVICE SUPERVISOR DENNY'S NORTH KAMLOOPS 7092 (NOC -62020)

**Posted by: DENNY'S RESTAURANT**

**Location: Kamloops**

**Salary: \$\$21.93 to 25.00/ hour (To be negotiated) Per Hour**

**Job ID:** YJ5841452

**Posting Date:** 14-Mar-2025

**Expiry Date:** 10-Sep-2025

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

**Language:** ENGLISH

**Vacancies:** 3

**Experience:** 1 year

**Job Type:** Full Time

## Job Description

TITLE - FOOD SERVICE SUPERVISOR DENNY'S NORTH KAMLOOPS 7092 (NOC 62020)

EMPLOYER - DENNY'S RESTAURANT

### Job details

898 TRANQUILLE ROAD  
Kamloops, BC  
V2B 3J4

On site

21.93 to 25.00 hourly (To be negotiated) / 40 hours per Week

Permanent employment  
Full time

Day, Evening, Night, Overtime, Shift, Weekend

Starts as soon as possible

Benefits: Health benefits, Financial benefits, Other benefits

3 vacancies

### Overview

#### Languages

English

#### Education

Secondary (high) school graduation certificate

#### Experience

1 year to less than 2 years OR Completion of a community college program in food service administration, hotel and restaurant management or related discipline

#### On site

Work must be completed at the physical location. There is no option to work remotely.

## **Work site environment**

Noisy

## **Work setting**

Restaurant

## **Responsibilities**

### **Tasks**

Establish methods to meet work schedules

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

Train staff in job duties, sanitation and safety procedures

Estimate ingredient and supplies required for meal preparation

Hire food service staff

Ensure that food and service meet quality control standards

Maintain records of stock, repairs, sales and wastage

Prepare and submit reports

Supervise and check assembly of trays

Supervise and check delivery of food trolleys

Establish work schedules

### **Supervision**

Food and beverage servers

Food service counter attendants and food preparers

16-20 people

## **Benefits**

### **Health benefits**

Dental plan

Health care plan

Vision care benefits

### **Financial benefits**

Group insurance benefits

Life insurance

## Other benefits

On cost sharing basis (Group Life Insurance, Extended Health, Dental and Vision Care FOR FULL TIME EMPLOYMENT ONLY).

Meals allowance provided.

Vacation plan is paid in accordance with Provincial Labour Standards.

Uniforms provided for the employee.

Discounts at all Sandman Hotels for self, friends and family.

5 days of paid sick leave per year as per BC employment standards.

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## Employment groups



This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

### Support for newcomers and refugees

- Provides diversity and cross-cultural trainings to create a welcoming work environment for newcomers

### Support for youths

- Provides awareness training to employees to create a welcoming work environment for youth

### Support for Indigenous people

- Provides cultural competency training and/or awareness training to all employees to create a welcoming environment for Indigenous workers
-

## Who can apply for this job?

### The employer accepts applications from:

- Canadian citizens and permanent or temporary residents of Canada.
- Other candidates with or without a valid Canadian work permit.

## How to apply

### By email

[gm\\_6852@dennys.ca](mailto:gm_6852@dennys.ca)

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter to the employer to the following email: [gm\\_6852@dennys.ca](mailto:gm_6852@dennys.ca)

RESTAURANT COOK DENNY'S NORTH KAMLOOPS 7092 (NOC 63200)

Jobs in Kamloops, British Columbia From DENNY'S RESTAURANT

Posted on Canadian Job Portal

### Social Sharing:

## Related Jobs

Full Time 1 year

### Food service supervisor

Restaurant & Cafe 14 Mar 2025 Langley

We are looking for two positions of food service supervisor for our restaurant located in 20811 Fraser Hwy Unit 100, Langley BC V3A 4G7. The ideal candidate should have at least 1 year of related work experience, good knowledge of English, and a high school certificate or equivalent. The main duties of the position are: Establish methods to meet work schedules, co-ordinate activities of staff who prepare and portion food, Train staff in job duties, sanitation and safety procedures, ensure food and service meet quality control standards, Prepare budget and cost estimates, Address customers' complaints.

Maintain records of stock, repairs, sales and wastage Prepare and submit reports Establish work schedules Please  
resume at: poseidongreekrestaurantjobs@gmail.com Only qualified candidates will be contacted for an interview

\$20.00 to 25.00

/ Per Hour

[View Job](#)

Full Time 1 year

## FOOD SERVICE SUPERVISOR DENNY'S NORTH KAMLOOPS 7092 (NOC -62020)

Restaurant & Cafe 14 Mar 2025 Kamloops

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RESTAURANT Job detailsLocation898 TRANQUILLE ROADKamloops, BC V2B 3J4Workplace informationOn  
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Full Time 1 year

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Restaurant & Cafe 14 Mar 2025 Kamloops

TITLE - RESTAURANT COOK DENNY'S NORTH KAMLOOPS 7092 (NOC 63200)EMPLOYER - DENNY'S  
RESTAURANT Job detailsLocation898 TRANQUILLE ROADKamloops, BC V2B 3J4Workplace informationOn  
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How to applyBy emailgm\_6

**\$19.00 to 22.00 hourly (To be negotiated)**

/ Per Hour

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## Job Position Information

**Job Vacancy:**

2

**Education:**

Secondary (high) school graduation certificate

**Experience:**

1 year

**Location:**

Kamloops

**Job Type:**

Full Time

**Salary:**

\$19.00 to 22.00 hourly (To be negotiated) /Per Hour

**Language:**

ENGLISH

**Date Posted:**

2025-03-14

Reference No.

CAJ3691426

Job Expiry Date:

2025-09-10



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