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# Food Service Supervisor

**Posted by:** DFthree Corp o/a Pizza Hut

**Location:** Mississauga

**Salary:** \$18.00 Per Hour

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## Job Details

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**Job ID**

NCJ7520647

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**Posting Date :** 20-Jun-2025

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**Expiry Date :** 17-Dec-2025

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**Education :** Secondary (high) school graduation certificate or equivalent experience

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**Language :** English

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**Vacancies :** 1

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**Years of Experience :** 1 year

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**Job Type :** Full Time

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## Job Description

Pizza Hut is currently seeking a dedicated and experienced **Food Service Supervisor** to join their team at their Mississauga location. This **full-time, permanent role** offers a competitive wage of **\$18.00 per hour for 30 hours per week**, with work scheduled across various shifts including **days, nights, weekends, and early mornings**. The ideal candidate will have **1 to 2 years of experience**, a **high school diploma or equivalent**, and strong interpersonal and leadership skills. Responsibilities include **supervising staff, maintaining food quality standards, preparing budgets and reports, training team members**, and

ensuring overall customer satisfaction in a **fast-paced, physically demanding environment**. Applicants must be legally authorized to work in Canada.

**Job Posting: Food Service Supervisor**

**Posted on:** June 5, 2025

**Employer:** Pizza Hut

**? Location:**

3470 Platinum Dr., Suite 42

Mississauga, ON L5M 7N4

**Workplace Information:** On-site only

**? Salary:**

\$18.00 hourly / 30 hours per week

**? Terms of Employment:**

- Permanent employment
- Full-time
- Start date: As soon as possible
- Shifts: Day, Early Morning, Evening, Morning, Night, Weekend

**? Vacancies:** 1

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## Overview

**Languages Required:**

- English

**Education:**

- Secondary (high) school graduation certificate
- Or equivalent experience

**Experience:**

- 1 year to less than 2 years

**Work Site Environment:**

- Noisy
  - Odours
  - Wet/damp
  - Hot
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# Responsibilities

## Tasks Include:

- 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 ingredients and supplies required for meal preparation
- Ensure that food and service meet quality control standards
- Prepare budgets and cost estimates
- Address customers' complaints or concerns
- Maintain records of stock, repairs, sales, and wastage
- Prepare and submit reports
- Prepare food order summaries for chef
- Supervise and check assembly of trays
- Establish work schedules

## Supervision:

- 5–10 people
- Staff in various areas of responsibility

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## Additional Information

### Work Conditions and Physical Capabilities:

- Fast-paced environment
- Work under pressure
- Physically demanding

### Personal Suitability:

- Client focus
  - Efficient interpersonal skills
  - Excellent oral communication
  - Flexibility
  - Team player
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## Who Can Apply?

You **can apply** if you are:

- A Canadian citizen
- A permanent resident of Canada
- A temporary resident of Canada with a valid work permit

**Do not apply** if you are not authorized to work in Canada. The employer will not respond to your application.

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## How to Apply

**By Email:**

? careers.pizzah@gmail.com

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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: **careers.pizzah@gmail.com**

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