

# Food Service Supervisor

**Posted By:** DFthree Corp O/a Pizza Hut

**Location:** Mississauga

**Salary:** \$18.00 Per Hour

**JOB ID :** RJ3705570

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

**Expiry date :** 17-Dec-2025

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

**Language :** English

**Vacancies :** 1

**Years of Experience :** 1 year

**Job Type :** Full Time

## 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

---

## 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
- 

## 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
- 

## 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
- 

## 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.

---

## How to Apply

**By Email:**

? careers.pizzah@gmail.com

**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](mailto:careers.pizzah@gmail.com)**

---

**Posted on [refugeejobportal.com](http://refugeejobportal.com)**