



Food Service Supervisor

Posted by DFthree Corp o/a Pizza Hut

Posting Date : 20-Jun-2025

Closing Date : 17-Dec-2025

Location : Mississauga

Salary : \$18.00 Per Hour

Job Requirements

- **Education:** Secondary (high) school graduation certificate or equivalent experience
- **Language:** English
- **Years of Experience:** 1 year
- **Vacancy:** 1
- **Job Type:** Full Time
- **Job id:** ABOJ2025921

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
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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.

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

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