



## PERMANENT FULL TIME JOB - LOWER MAINLAND

*Posted on August 20, 2024*

**Company Name:** Alder Hospitality Ltd.

**Job Expires:** 2025-03-19

**Hours Per Week:** 30-40

**Job Salary:** 20

Supervisor (Freshslice Pizza)

Alder Hospitality Ltd. is currently looking for one Supervisor with the opportunity to grow with the company. The manager will be responsible for the management of North Vancouver.

This position is ideal for the right candidate looking to take the next step in their career. If you excel in customer service, have previous restaurant or QSR experience than this opportunity may be right for you.

Job details

Location: North Vancouver

Salary: \$20.00/hr

Vacation Pay: As per B.C. Employment Standards Act

Terms of employment: Permanent, Full time 30-40 hours / week and be committed to the operational and training system

Start date: As soon as possible

Job requirements

As a Supervisor, duties include but not limited to supervise daily operations to ensure that food safety, product preparation, cleanliness and inventory control standards are maintained as per Franchise Standards, Exceptional customer service is a major component of this position, responsible to supervise and co-ordinate activities of staff; Maintain records of stock, repairs, sales and wastage; Establish work schedules; Estimate and order ingredients





and supplies; Ensure food service and quality control, Address customers' complaints or concerns

Languages English

Education College

Experience minimum 6 months

How to apply

By email: [careeradlerhospitality@gmail.com](mailto:careeradlerhospitality@gmail.com)

Please submit the following: · Current resume · Cover letter clearly outlining your experience specifically related to the job requirements and why you believe you are the right candidate for this opportunity.

