



RESTAURANT SUPERVISOR

Posted on March 1, 2026

Job Expires: 2027-03-01

Job Location: Surrey

YAS FOODS LTD. Doing Business As Ozikizler Turkish Restaurant is hiring a Restaurant Supervisor.

The Restaurant Supervisor (TEER 62020) is full-time, 30 hours per week position for a \$40 per hour salary and is expected to perform the following job duties:

Supervise, coordinate and schedule the activities of staff who prepare, portion and serve food.

Estimate and order ingredients and supplies required for meal preparation.

Establish work schedules and procedures.

Maintain records of stock, repairs, sales and wastage.

Train staff in job duties, and sanitation and safety procedures.

Ensure that food and service meet quality control standards.

May participate in the selection of food service staff and assist in the development of policies, procedures and budgets.

May contribute to creating menus and determine related food and labour costs.

Please note that this is a Turkish specific restaurant and preference will be given to candidates who have experience in ethnic restaurants, specifically Turkish restaurants.

