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PERMANENT FULL TIME JOB OPPORTUNITY

Posted on March 24, 2026

Job Expires: 2026-09-20

Owl Pub & Liquor Store is currently seeking a Food Service Supervisor to join our team in Osoyoos, British Columbia. This position offers an opportunity for the right candidate to contribute to a growing hospitality business and take on increased responsibility in food service operations.

Job Details

Position: Food Service Supervisor

Location: 7603 Spartan Drive Osoyoos, British Columbia V0H 1V0

Salary: \$22.00 per hour

Vacation Pay: As per British Columbia Employment Standards Act

Vacancies: 1

Employment Type: Permanent, Full-time (40 hours per week)

Start Date: As soon as possible

Ideal Candidate

Customer-focused with a positive attitude and strong teamwork skills

Motivated to grow within the hospitality industry and take on additional responsibilities

Experience in restaurant or quick-service food operations

Language Requirement

English

Education

Secondary school graduation certificate

Experience

Minimum 2 years to less than 3 years of experience in food service, restaurant, or hospitality operations.

Job Duties

- Supervise and coordinate the activities of kitchen and food service staff engaged in food preparation and portioning.
- Ensure that food quality, presentation, and customer service standards are consistently maintained.
- Estimate and requisition ingredients, food products, and supplies required for meal preparation and daily operations.
- Maintain records of inventory, stock levels, sales, repairs, and food wastage.
- Prepare and submit operational reports and food order summaries to management and kitchen staff.
- Monitor and coordinate food preparation activities to ensure efficient service and compliance with food



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safety standards.

- Establish and manage employee work schedules and assign duties to food service staff.
- Train, oversee, and support food service employees in daily job duties and workplace procedures.
- Supervise the assembly and presentation of food orders and ensure accuracy of customer orders.
- Ensure compliance with health, safety, sanitation, and company policies and procedures.

How to Apply

By email: Careeratowl@gmail.com

