



Restaurant supervisor

Posted by: Ole Hibachi Restaurant

Posting date: 04-Feb-2026 **Closing date:** 03-Aug-2026

Education: Secondary (high) school graduation certificate

Language: English

Job location: Dieppe

Salary: \$17.00 Per Hour

Years of Experience: Fresher (less than 1 year)

Vacancy: 1

Job Type: Full Time

Job id: CAJ1650853

Job description:

Ole Hibachi Restaurant in Dieppe, NB requires a restaurant supervisor

Job requirements

Languages

English

Education

Secondary (high) school graduation certificate

Experience

Several years of experience in hospitality industry. Restaurant supervisor experience an asset but not a requirement.

Work setting

Japanese restaurant

Tasks

Establish methods to meet work schedules, Requisition food and kitchen supplies, Train staff in job duties, sanitation and safety procedures, Ensure that food and service meet quality control standards, Address customers' complaints or concerns, Must have knowledge of the establishment's culinary genres, Supervise and check delivery of food trolleys, Establish work schedules

Personal suitability

Client focus, Efficient interpersonal skills, Excellent oral communication, Flexibility, Team player, Initiative, Dependability

Supervision

3-4 people

Work conditions and physical capabilities

Working 30 to 40 hours per week, Fast-paced environment, Standing for extended periods, Attention to detail

Please send your resume to: 790 Dieppe Blvd., Dieppe, NB E1A 9G5

or email to: sk020622@hotmail.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: sk020622@hotmail.com

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