



# Restaurant Supervisor Part-Time

Campbell River Region  
Campbell River

Wednesday July 15, 2026

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\$21 - \$25/ hour (\$ 24.30 to \$ 27.00)

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**Company:** Naturally Pacific Resort

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**Industry:** Management/ Administration

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**How to apply:**

<https://naturallypacificresort.applytojob.com/apply/VS9ntEk4t8>

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## **Expiry Date:**

Wednesday, July 29, 2026

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## **Details:**

The Role The Restaurant Supervisor is responsible for ensuring smooth dining room operations and exceptional guest experiences by leading the Front of House team during service. They coordinate service flow, provide guidance to team members, and maintain high standards of cleanliness and organization. This role involves fostering a collaborative team environment, monitoring guest satisfaction, and enforcing health and safety standards. The Supervisor also supports staff training, resolves service issues, and performs opening and closing duties to ensure the dining area is ready for each service. Your contributions to the team include:

- Lead and oversee the Front of House team during service to ensure smooth operations and exceptional guest experiences.
- Coordinate team activities, monitor service flow, and address any bottlenecks or challenges in real time.
- Conduct pre-shift meetings to communicate service priorities, daily specials, and guest expectations.
- Act as the primary point of contact for team members, offering guidance and support during service.
- Ensure dining room readiness, including cleanliness, table settings, and proper organization.
- Monitor guest satisfaction by engaging with guests and addressing concerns promptly.
- Foster a collaborative team environment by providing ongoing training, coaching, and feedback.
- Enforce health, safety, and hygiene standards throughout the dining area.
- Handle service-related issues, resolving them efficiently to minimize disruptions.
- Support special events, ensuring smooth coordination with the kitchen and other departments.
- Perform opening and closing duties, and lead the team to ensure the dining room is ready for the next service.

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## **Qualifications & Experience:**

A few things we are looking for in a new team member:

- 2+ years of experience in a supervisory role within the food and beverage industry, or 5+ years in a lead server role.
- Proven experience providing excellent customer service in a fast-paced, high-end environment.
- Strong leadership skills with the ability to motivate and mentor a team.
- Excellent organizational skills and attention to detail.
- Professional demeanor with exceptional communication and interpersonal skills.
- Proficient in operating a point-of-sale (POS) system; experience with Silverware

POS is an asset. • In-depth knowledge of food and beverage operations, including menu offerings and dietary accommodations. • Ability to multitask effectively under pressure and maintain composure in a busy environment. • Serving It Right Certificate or equivalent. • WSET certification an asset. • Availability to work mornings, evenings, weekends, and holidays. • Physical ability to stand and walk for extended periods.

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