



Food Service Supervisor

We are looking for someone to lead our team at the Dockside Cantina (floating restaurant) at Sunshine Marina for the upcoming summer season. The restaurant has a mix of simple ready-made items, as well as hot dogs, tacos, burritos, fresh salads, ice cream, slushies, specialty coffee and more. Combined with your food service experience you also have strong leadership and organizational skills.

About our Marina: our epic lineup of operations has it all: charter houseboats, zippy motorized and chill non-motorized watercraft, a charming gift shop, a floating restaurant (yes, on the water!), a splash-worthy waterpark, boat moorage, mechanical services, and even a cozy little campground. With so much action, every team member has to bring their A-game, ready to juggle tasks like a pro. The season's short and sweet, which means the learning curve is more like a turbo boost—fast and intense. If adaptability were a superpower, you'd definitely want it here!

The marina is located on Lake Kooconusa, 100 km from Cranbrook and 70 km from Fernie in beautiful South Eastern British Columbia. We pride ourselves on providing a fun environment with amazing customer service. If you love being surrounded by sand, water and a great team of people, join us!

Terms of Employment

- Job is Temporary Full Time 40 hours per week
- Starting: mid June to early September
- Wage: dependent on experience \$20 and up
- Must be legally available to work in Canada. We are unable to sponsor any applicants at this time.
- Crew Members are expected to reside on-site during their work week, unless they live nearby. We offer limited staff accommodation on our site for \$100/month, which includes private sleeping cabin rooms (shared with one other person). Those living in staff housing also have access to a shared kitchen, bathrooms, and laundry facilities. We also have a limited number of staff campsites for those who prefer to bring their own camper to live in.

Perks

- Work hard, play harder, and soak up the stunning scenery—it's like clocking in at vacation every day!
- Affordable Housing: We've got cozy, budget-friendly staff accommodations to make life easier.
- Roles at Sunshine Marina or other departments are up for grabs—great for couples or anyone who loves variety.
- Sweet Staff Discounts: Perks include deals on rentals, fuel, store goodies, and tasty bites at the cantina.
- Waterpark Access: Yep, you can enjoy the waterpark for free during special hours. Splash away!
- We Appreciate You: From parties to special events, we love celebrating our amazing team.

Job Requirements

- 2+ years Food Service Industry Experience
- Food Preparation and Cooking skills - 1+ years
- Ordering/Purchasing Experience an Asset
- Inventory Management skills an Asset
- Supervisory and Training Experience Highly Preferred
- Knowledge and Experience in Health and Safety Requirements in a Food Service Environment
- Strong interpersonal and problem-solving abilities.
- Valid Serving It Right
- Valid Food Safe
- POS Machine Experience (Square)
- Provide our customers with exceptional customer experience
- Ability to oversee staffing needs and be flexible with own work hours
- Valid Driver's License
- Neat and clean in appearance and work habits
- Criminal Record Check

Duties

- Supervise and guide a team of up to five employees per shift ensuring productivity and service run smoothly including maintaining a positive working environment.
- Provide excellent customer service by genuinely engaging with customers with the goal of providing them with highly positive experiences at Sunshine Marina.
- Serve food and beverages to patrons in a timely manner while ensuring all items meet quality standards before leaving the kitchen.





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- Manage inventory and par levels, including ordering and communicating with suppliers via phone and email.
- Conduct or arrange grocery/supply pickups in Cranbrook for groceries and supplies as required. This is a unique task at the lake, as we are an hour away from any grocery stores, constant monitoring is key.
- Prepare and oversee food prep, including assembling burritos, tacos, salads, and other menu items with attention to detail and consistency using our already established recipes and formulas.
- Stock and organize storage rooms, refrigerators, and freezers.
- Handle restaurant opening and closing procedures efficiently including ensuring all team members have the tools and systems to complete all tasks accordingly.
- Oversee proper cleaning and sanitation of the work area and all related kitchen equipment.
- Communicate and coordinate with Sunshine Management. Foster a positive environment where team members are given the opportunity to grow and expand their skill set while having fun. We not only provide it, we live it and truly believe fun is an absolute must in life.

Soft Skills

- Outgoing and Personable: Naturally engages with others to build strong relationships.
- Effective Communicator: Confident in interacting with people at all levels and in various settings.
- Strong Leadership: Demonstrates the ability to guide and inspire others while maintaining a positive and supportive team environment.
- Adaptable: Thrives in dynamic environments, effectively managing changing demands on short notice.
- Highly Organized: Skilled in managing tasks, priorities, and deadlines with efficiency.
- Punctual: Consistently reliable and respectful of time commitments.
- Positive Attitude: Maintains a "Yes" mindset, fostering collaboration and teamwork.
- Problem-Solver: Proactively identifies and resolves challenges with creative solutions.
- Strong Work Ethic: Dedicated and committed to achieving high-quality outcomes.
- Heat-Ready: Comfortable working in the summer heat and staying cool under pressure.
- Step-Lover: Enjoys an active role and loves getting those steps in while working.
- Team-Oriented: Embraces a "Leave no one behind" attitude, always supporting fellow team members

Email your resume to employment@sunshinemarina.com and tell us why you would be a stellar crew member.

