

Food Service Supervisor

7 Arabian Dreams

Job Description

The Supply Manager is responsible for overseeing all the main processes of the acquisition and availability of materials and equipment. Their duties include outlining monthly and quarterly quotas, improving the efficiency of supply operations, and managing correspondence and contact with suppliers. To ensure the restaurant operates efficiently, and customers are happy.

Main Duties

- Estimate and order ingredients and supplies required for meal preparation
- Prepare food order summaries for chef according to requests from dieticians, patients in hospitals or other customers
- Establish methods to meet work schedules
- Maintain records of stock, repairs, sales and wastage
- Train staff in job duties, and sanitation and safety procedures
- Supervise and check assembly of regular and special diet trays and delivery of food trolleys to hospital patients
- 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 plan cafeteria menus and determine related food and labour costs.

Employment requirements

- College/CEGEP
- 1 year to less than 2 years experience
- Ability to Supervise 5-10 people
- Dependability
- Excellent written and oral communication
- Organized, Reliability
- Team player
- Accurate
- Effective interpersonal skills
- Flexibility
- Client focus

Location: Winnipeg

Accessibility: Public Transportation is available

Wage: \$17 / hour

Language: Excellent

Contact Email:

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