

<b>Company</b>	Applebee's Restaurant
<b>Location</b>	Brandon
<b>Province</b>	Manitoba
<b>Date Posted</b>	2019-10-29
<b>Posted Until</b>	2020-04-17
<b>Job Type</b>	Full-time
<b>Job Category</b>	Food Service Supervisor
<b>Description</b>	<p>As the ideal candidate, responsibilities will include but are not limited to:</p> <p>Supervise and co-ordinate activities of staff who prepare and portion food like kitchen and food service helpers, food service counter attendants and food preparers, food and beverage servers. Prepare and submit reports. Maintain records of stock, repairs, sales and wastage. Establish work schedules. Ensure food service and quality control. Train staff in job duties, sanitation and safety procedures. Establish methods to meet work schedules. Most of the items require intricate cooking per franchise norms, ensure each detail is followed per menu list and consistent quality standards are maintained. Food cutting, finesse and presentation are paramount. Adhere to recipes, portion size and plate presentation to meet the brand standards.</p>
<b>Start Date</b>	As soon as possible
<b>Salary</b>	\$16.00/hr
<b>Credentials</b>	Trade Certificate in food production/hospitality
<b>Education Requirements</b>	Completion of secondary school with a Diploma
<b>Essential Skills</b>	Experience as a Supervisor and Continental Cook
<b>Experience</b>	Must have at least three years of most recent, verifiable work experience in fast paced restaurant
<b>Languages</b>	English
<b>Work Settings</b>	Fast-paced environment, Work under pressure, Standing for extended periods
<b>How To Apply</b>	By E-Mail: <a href="mailto:mohitmalhotra@dynapple.ca">mohitmalhotra@dynapple.ca</a>