

Food Service Supervisor (1 Vacancy)

5030749 Manitoba Ltd. o/a Amaranth Inn. Is looking for a full-time Food Service Supervisor (Part-time job seeker is welcome)

Job Title: Food Service Supervisor

Terms of Employment: Permanent, Full-Time

Salary: \$13.50/hr~\$14.50 based on 36-40hr/wk
4% Vacation pay & Overtime pay

Work Location: 100 Kinosota Rd. S, Amaranth, MB, R0H 0B0

Work Setting: Restaurant, Bar in Motel

Education: Completion of Secondary School

Experience: At least 1~2 years of relevant working experience or completion of college program in food service administration, hotel and restaurant management or related discipline

Job Duties:

- Prepare food order summaries for cook
- Supervise, co-ordinate and schedule the activities of restaurant & bar staff
- Know the food and beverage menus of the restaurant & bar and make recommendations to the customers
- Estimate and order ingredients and supplies for restaurant & bar
- Train staff in job duties, and sanitation and safety procedures
- Assist and report to the manager regarding staff performance, budgeting and inventory
- May assist in the hiring process for restaurant & bar
- Ensure food and service quality meets the Inn's standards
- Keep records of stock, repairs, sales and wastage

Other: We welcome applications from the Indigenous, New immigrants
Candidates legally entitled to work in Canada can apply.

How to apply your resume:

Email: amaranthinnmb@gmail.com **Mail to** – 100 Kinosota Rd. S, Amaranth, MB, R0H 0B0