

<b>Company</b>	Oakland Inn
<b>Location</b>	144 4th St Wawanesa MB R0K 2G0
<b>Date Posted</b>	2021-10-11
<b>Posted Until</b>	2021-12-17
<b>Job Type</b>	Permanent, Full-time
<b>Job Category</b>	Food Service Supervisor (NOC 6311)
<b>Positions</b>	One
<b>Description</b>	<p>As the ideal candidate, responsibilities will include but are not limited to:  Supervise and coordinate 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. Food cutting, finesse and presentation are paramount. Adhere to recipes, portion size and plate presentation.</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
<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>	Physically demanding, Standing for extended periods, Repetitive tasks
<b>How To Apply</b>	By E-Mail: <a href="mailto:info@oaklandinn.ca">info@oaklandinn.ca</a>