

Shagun Sweets and Restaurant

Food Service Supervisor

Job Description

- Location: Winnipeg, MB
- Salary \$15.00 hourly for 40 hours per week
- Vacancies: 1 Vacancy
- Terms of employment: Permanent, Full time
- Start date: As soon as possible
- Employment conditions: Day, Evening, Weekend, Flexible Hours, Morning

Languages: English

Education: High School

Experience: 1 year to less than 2 years

Ability to Supervise: 11-15 people

Work Conditions and Physical Capabilities

Fast-paced environment, Work under pressure, Tight deadlines, Combination of sitting, standing, walking, Standing for extended periods, Bending, crouching, kneeling, Walking, Physically demanding

Personal Suitability: Flexibility, Effective interpersonal skills, Client focus, Team player

Additional Skills: Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, Hire food service staff, Prepare budget and cost estimates, Address customers' complaints or concerns

Specific Skills: Supervise and coordinate activities of staff who prepare and portion food, Estimate and order ingredients and supplies, Ensure food service and quality control, Maintain records of stock, repairs, sales and wastage, Prepare and submit reports, Prepare food order summaries for chef, Must have knowledge of the establishment's culinary genres, Supervise and check assembly of trays, Establish work schedules

Work Setting: Restaurant

Workers Supervised: Cook (general), Food and beverage servers, Food service counter attendants and food preparers, Kitchen and food service helpers

Special Cuisine: East Indian

Work Conditions and Physical Capabilities: Repetitive tasks, Standing for extended periods, Overtime required

How to apply

By email: Shagunsweetswpg@gmail.com

By mail: 836 McLeod Ave #5, Winnipeg, MB R2G 3P3