

Food Service Supervisor

Subway

747-B Corydon Avenue
Winnipeg, Manitoba
Canada, R3M 0W5

Job Description - NOC: 6311

Number of Positions Available: 1

Permanent - Full Time Position

\$13.75 per hour – 40 hours plus Overtime available

The Food Service Supervisor supervises daily operations to ensure that food safety, product preparation and cleanliness standards are maintained. Schedules and supervises staff. Maintains standards of restaurant safety and security. Exceptional customer service is a major component of this position.

Location of Work

Selkirk, Manitoba

Benefits

Disability Benefits, Medical & Dental Benefits Program

Skills Requirements

- High School Diploma
- Minimum two (2) years restaurant supervisor experience
- English language proficiency
- Computer knowledge considered an asset
- Ability to work effectively while managing a team
- Position requires bending, standing and walking the entire work day
- Must have the ability to lift 10 pounds frequently and up to 30 pounds occasionally

Duties and Responsibilities

- Performs all tasks and responsibilities of a person in charge
- As needed, supervises food preparation to ensure that food safety and operations standards are maintained
- Coordinates and supervises staff so that standards of cleanliness are maintained as outlined in the Subway operations manual
- Supervises a staff of approximately 4 to 12. Assigns, oversees and evaluates work
- Recommends promotion, transfer, or termination of employees
- May conduct written and verbal staff evaluations
- Performs paperwork duties and assists with product orders as needed
- Assists with planning of special events and promotions
- Completes University of Subway coursework (online) as directed

How to Apply

Email Resume to: tkg.hr.subway@gmail.com