





# **Diningroom Supervisor**

# **Description**

- Supervise, co-ordinate and schedule the activities of staff who prepare, portion and serve food
- Estimate and order ingredients and supplies required for meal preparation
- Prepare food order summaries for chef according to requests from dieticians, patients in hospitals or other customers
- Establish methods to meet work schedules
- Maintain records of stock, repairs, sales and wastage
- Train staff in job duties, and sanitation and safety procedures
- Supervise and check assembly of regular and special diet trays and delivery of food trolleys to hospital patients
- Ensure that food and service meet quality control standards
- May participate in the selection of food service staff and assist in the development of policies, procedures and budgets

# **Closing Date**

November 1, 2023

# **Categories**

Services

### **Employer**

Chicken Chef

### Location

Assiniboine South

### **Address**

1301 Portage la Prairie, R1N 0R3

# **Job Type**

Permanent

### **Education Level**

High School

#### **Email**

chickenchefplap@gmail.com

#### Phone