



# Food Service Supervisor

## Description

### About us

It was 1969, we celebrated the first Guest walking through our first restaurant in St. John's Newfoundland & Labrador. Praise quickly spread and stores opened across the province. By 1972, the secret of Mary Brown's tantalizing chicken was out. Two stores opened in Ontario that year in Oshawa and Mississauga. From there, growth expanded west to Alberta, back east to the Maritimes, out to the Prairies and more recently, all the way to British Columbia and the Northwest Territories. Today there are almost 300 Mary Brown's locations across Canada, and that number keeps climbing rapidly coast-to-coast, in small towns and big cities-as more and more Canadians fall in love with our delicious food!

### Job Description

Mary Brown's Chicken and Taters at Winkler Manitoba is looking for a full-time permanent Food Service Supervisor (NOC 62020). The successful candidate will be responsible for taking responsibility for decisions, guests, and employees, and maintaining a high level of service quality and food quality. If you want to be part of our team and meet the qualifications below, please apply today!

### Duties

## Closing Date

May 5, 2024

## Categories

Services

## Employer

Mary Brown Chicken and Taters

## Location

Rural

## Address

155 Cargill Rd, 4, Winkler  
MB R6W 0K4 Winkler, R6W  
0K4

## Job Type

Permanent

## Education Level

College

## Wage

\$15.30 - \$18.00

- Manage, coordinate the activities of kitchen staff and customer service staff.
- Check and order food supplies, spices and store supplies as required.
- Make work schedule for staffs; Record the performance of all employees.
- Maintain the daily records of stock, repairs, sales and wastage;
- Solve guest complaints by providing solutions; Provide improvement plan to reduce complaint rate.
- Ensure the whole restaurant meets sanitation and safety procedures.

## **Qualification**

### **Basic Requirements:**

- Minimum of 2 years of food service experience at a restaurant or equivalent in a similar field.
- Exceptional safety awareness and accident-handling ability.
- Good acknowledgment of restaurants and fried chicken.
- Great customer service skills.
- Able to work in a fast-paced environment.
- Flexible available to work a variety of shifts including statutory holidays, weekends, and evenings.

### **Preferred Requirements**

- Previous experience in fried chicken restaurant is an asset.
- Minimum College Diploma or higher is an asset
- Formal food and management training or education is an asset.

## **Email**

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