



## Restaurant Supervisor - NOC: 62020

### Description

We are seeking a dedicated and experienced Restaurant Supervisor to oversee the daily operations of our Taco Time restaurant locations. The ideal candidate will have a strong background in food service management, excellent leadership skills, and a passion for delivering exceptional customer experiences.

### Duties

#### Responsibilities:

- Coordinate, supervise, and schedule the activities of food preparation, portioning, and serving staff.
- Estimate and order necessary ingredients and supplies for meal preparation.
- Establish procedures and work schedules.
- Maintain records of stock, sales, repairs, and wastage.
- Provide training to staff on job duties, sanitation, and safety protocols.
- Ensure adherence to quality control standards for both food and service.
- Determine associated food and labor expenses.
- Participate in staff selection for food service and contribute to the development of policies, procedures, and budgets.

### Closing Date

August 1, 2024

### Categories

Services

### Employer

Taco Time Canada

### Location

St. Boniface

### Address

23 Marion St Winnipeg, R2H 0S8

### Job Type

Permanent

### Education Level

High School

### Email

Saminachaudhry19@gmail.com

## **Qualification**

### **Requirements:**

- Previous experience in a supervisory role within the food service industry is an asset.
- Strong leadership and communication skills.
- Excellent customer service skills.
- Ability to work in a fast-paced environment and handle multiple tasks simultaneously.
- Knowledge of food safety regulations and procedures.
- Flexible availability, including evenings, weekends, and holidays.