



# Food Service Supervisor

## Description

- Supervise and coordinate activities of staff who prepare and portion food like kitchen and food service helpers, food service counter attendants and food preparers, food and beverage servers.
- Prepare and submit reports.
- Maintain records of stock, repairs, sales and wastage.
- Ensure food service and quality control.
- Train staff in job duties, sanitation and safety procedures.
- Establish methods to meet work schedules.
- Food cutting, finesse and presentation are paramount.
- Adherence to recipes, portion size and plate presentation.

## Qualification

1. **Credentials:** Trade Certificate in food production/hospitality
2. **Education Requirements:** Completion of secondary school
3. **Essential Skills:** Experience as a Supervisor and Continental Cook
4. **Experience:** Must have at least two years of most recent, verifiable work experience in a fast-paced restaurant
5. **Languages:** English
6. **Work Settings:** Physically demanding; Standing for extended

## Closing Date

October 18, 2024

## Categories

Services

## Employer

10133437 Manitoba Ltd O/A  
Pizza Pizza Sage Creek

## Location

St. Vital

## Address

1002-50 Sage Creek Blvd  
Winnipeg, R3X 0J6

## Job Type

Full-time

## Education Level

Other

## Wage

\$25.00 - \$25.00

periods; Repetitive tasks

## **Email**

pizzapizzasagecreek@gmail.com