



Restaurant Supervisor - NOC: 62020

Description

1. **About Us**
2. Taco Time is a fast-food restaurant chain that specializes in Mexican cuisine. Founded in 1960 in Eugene, Oregon, Taco Time has over 300 locations across the United States and Canada. The menu features a variety of Tex-Mex favorites, including tacos, burritos, nachos, and quesadillas, along with sides like seasoned fries and Mexi-Fries. The chain prides itself on using fresh, high-quality ingredients and making their food from scratch. Some Taco Time locations also offer breakfast items, such as breakfast burritos and hash browns. Join our dynamic team and be part of a company committed to excellence and innovation in the fast-food industry.
3. **Job Description**
4. 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:

Closing Date

July 1, 2025

Categories

Services

Employer

Taco Time

Location

Downtown

Address

2305 McPhillips suite 310
Winnipeg, R2V 3E1

Job Type

Permanent

Education Level

High School

Email

Saminachaudhry19@gmail.com

- 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.

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.