



Food Service Supervisor

Description

Food service supervisor

Employer details: Dairy Queen, Pas

Job details

- Location: The Pas, MBR9A 1K8
- Workplace information: On site
- Salary1: 5.30 hourly / 30 to 40 hours per Week
- Terms of employment: Permanent ,employment: Full time
- Day, Early Morning, Evening, Morning, Weekend
- Start date: Starts as soon as possible
- Benefits: Other benefits
- Vacancies: 2 vacancies

Overview

Languages: English

Education: Secondary (high) school graduation certificate

Experience: 1 year to less than 2 years

On site: Work must be completed at the physical location. There is no option to work remotely.

Work setting: Restaurant

Responsibilities

Tasks

Closing Date

November 30, 2024

Categories

Services

Employer

OM Shivay Enterprise Inc

Location

Rural

Address

333 Edwards Ave The Pas,
Manitoba, R9A 1K8

Job Type

Full-time

Education Level

High School

Wage

\$15.30 - \$15.30

Email

- Establish methods to meet work schedules
- Requisition food and kitchen supplies
- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures
- Hire food service staff
- Ensure that food and service meet quality control standards
- Address customers' complaints or concerns
- Prepare and submit reports
- Supervise and check assembly of trays
- Establish work schedules

Additional information

Work conditions and physical capabilities

- Fast-paced environment
- Work under pressure
- Standing for extended periods
- Bending, crouching, kneeling
- Physically demanding
- Attention to detail

Personal suitability

- Client focus
- Flexibility
- Team player
- Initiative
- Dependability

Benefits

Other benefits

- Free parking available

Who can apply to this job?

The employer accepts applications from:

- Canadian citizens and permanent or temporary residents of Canada.
- Other candidates with or without a valid Canadian work permit.

How to apply

By email

apply.dqthepas@gmail.com

How-to-apply instructions

Here is what you must include in your application:

- References attesting experience.

Duties

Responsibilities

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Qualification

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