



Food Service Supervisor

Description

A food service supervisor oversees food preparation, food service, and catering operations. They provide leadership in customer service, employee supervision, quality control, and food safety and are also responsible for requisitions, record keeping, and profit and loss reporting.

Duties

- Establish methods to meet work schedules
- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures
- Estimate ingredient and supplies required for meal preparation
- Ensure that food and service meet quality control standards
- Address customers' complaints or concerns
- Maintain records of stock, repairs, sales and wastage
- Supervise and check assembly of trays
- Supervise and check delivery of food trolleys

Closing Date

December 30, 2024

Categories

Services

Employer

7583118 Manitoba Ltd.

Location

Assiniboine South

Address

41 Main Street E
Ashern, ROC 0E0

Job Type

Full-time

Education Level

High School

Wage

\$16.00 - \$19.00

Email

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