



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

- Supervise, coordinate and schedule the activities of staff who prepare, portion and serve food
- Estimate and order ingredients and supplies required for meal preparation
- Prepare food order summaries for chef according to requests from dietitians, patients in hospitals or other customers
- Establish work schedules and procedures
- Maintain records of stock, repairs, sales and wastage
- Train staff in job duties, and sanitation and safety procedures
- Supervise and check assembly of regular and special diet trays and delivery of food trolleys to hospital patients
- Ensure that food and service meet quality control standards
- May participate in the selection of food service staff and assist in the development of policies, procedures and budgets
- May plan cafeteria menus and determine related food and labour costs.

Closing Date

December 31, 2024

Categories

Services

Employer

Park Street Enterprises

Location

Assiniboine South

Address

1485 PORTAGE AVE
Winnipeg, R3G0W4

Job Type

Full-time

Education Level

High School

Wage

\$16.00 - \$17.00

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