



## Food Service Supervisor

### Description

Food service supervisors supervise, direct and coordinate the activities of workers who prepare, portion and serve food. They are employed by hospitals and other health care establishments and by cafeterias, catering companies and other food service establishments.

### 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 dieticians, 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

J Peeterman Enterprises

### Location

Assiniboine South

### Address

1620 kenaston blvd  
Winnipeg, R3P0Y4

### Job Type

Full-time

### Education Level

College

### Wage

\$16.00 - \$17.00

### Email

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**Phone**

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