



# Food Service Supervisor

## Description

About us

Located in Winnipeg, KimChi Korean Delight offers the the residents of Winnipeg delicious Korean cuisine, made from fresh, locally-sourced ingredients. Whether you are craving lunch or dinner, we promise to satisfy your cravings! In KimChi Korean Delight, you can taste over 20 kinds of delicious Korean dishes such as our famous kimchi rice, udoki, and dumplings.

Job Description

KimChi Korean Delight at St. Vital Centre Food Hall is looking for full-time Food Service Supervisors. An ideal Food Service Supervisor at KimChi Korean Delight will be responsible for overseeing the daily operations of the restaurant and ensuring a high-quality dining experience for our guests. You will supervise staff, ensure consistency in food preparation, and maintain excellent customer service. If you want to be part of our team and meet the qualifications below, please apply

## Duties

Responsibilities

- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures

## Closing Date

January 31, 2025

## Categories

Services

## Employer

10012982 MANITOBA LTD

## Location

Assiniboine South

## Address

1225 St Mary's Rd  
Winnipeg, R2M 5E5

## Job Type

Full-time

## Education Level

College

## Wage

\$19.00 - \$22.00

## Email

- 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
- Prepare and submit reports
- Prepare food order summaries for chef
- Must have knowledge of the establishment's culinary genres
- Supervise and check assembly of trays
- Establish work schedules

Kimchiwpgmb@gmail.com

2 vacancies

Benefits

Free parking available

Learning/training paid by employer

Team building opportunities