



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 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.

Qualification

Closing Date

December 31, 2026

Categories

Services

Employer

CC NEEPAWA LTD.

Location

Assiniboine South

Address

51 Main Street E.
Neepawa, R0J 1H0

Job Type

Part-time

Education Level

High School

Wage

\$15.80 - \$15.80

- Completion of a community college program in food service administration, hotel and restaurant management or related discipline or several years of experience in food preparation or service are required.
- Completion of secondary school is usually required.