



Food Service Supervisor

Description

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.

Education: High School/Secondary
Experience: one to less than two years
Language: English

Closing Date

March 9, 2025

Categories

Management

Employer

The Happy Plate Inc

Location

Rural

Address

48007 Highway 2 Rathwell,
Manitoba, R0G 1S0

Job Type

Permanent

Education Level

High School

Wage

\$25.10 - \$25.10

Email

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