





Food Service Supervisor (NOC: 62020)

Description

A&W Canada is looking for a reliable Food Service Supervisor to lead our team! If you're a proactive and detail-oriented individual with a passion for food and team leadership, we want you to be a part of our dynamic team.

Responsibilities:

- Oversee and manage the opening shift, ensuring the kitchen and dining area are prepared for service.
- Supervise and guide staff to ensure smooth and efficient food preparation and service.
- Monitor guest satisfaction, addressing any concerns or issues promptly and professionally.
- Ensure all health, safety, and sanitation regulations are strictly followed in the dining and kitchen area.
- Coordinate staff schedules and manage shift assignments to optimize efficiency.
- Assist with inventory management, ensuring adequate stock levels and proper handling of supplies.
- Foster a positive, professional, and collaborative work environment for all team members.
- Enforce restaurant policies and procedures to maintain consistency in service and operations.

Closing Date

January 18, 2026

Categories

Management

Employer

A&W

Location

Downtown

Address

3011 Portage Ave. Winnipeg, R3K 0W4

Job Type

Full-time

Education Level

High School

Email

careeraw791@gmail.com

- Collaborate with kitchen staff to ensure food is delivered timely and accurately to customers.
- Address customer complaints or special requests in a courteous and effective manner to ensure satisfaction.
- Conduct regular inspections of the dining and kitchen area to maintain cleanliness and organization throughout the shift.

Qualification

- Responsible for the opening shift, ensuring all preparations are completed for a smooth start to the day.
- Previous supervisory experience is preferred, but not mandatory.
- Strong leadership and team management skills, with the ability to motivate and guide staff in a fast-paced environment.
- Excellent communication and interpersonal abilities to handle customer interactions and resolve issues effectively.
- Knowledge of health and safety regulations related to food service and sanitation.
- Ability to prioritize tasks, manage time effectively, and stay organized during busy shifts.
- A customer-focused approach with problemsolving skills and a commitment to service excellence.
- Ability to work flexible shifts, including evenings, weekends, and holidays.

Languages: English

Competitive hourly wage with opportunities for advancement.

Benefits: Free Parking

Pay: 20.00 CAD/hour

Job Type: Full time and Permanent

Address: 3011 Portage Ave. Winnipeg, Manitoba

R3K 0W4

Vacancies: 01