



- 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 problem-solving 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

