



## Restaurant Supervisor

### Description

company operating name: Burntwood Hotel  
business address: 146 Selkirk Ave,  
Thompson, MB R8N 0N1  
title of the position: Restaurant Supervisor  
(NOC 62020)  
number of positions: 1

### 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**
- **Establish work schedules and procedures**
- **Maintain records of stock, repairs, sales and wastage**
- **Train staff in job duties, and sanitation and safety procedures**
- **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 menus and determine related food and labour costs**

### Closing Date

June 10, 2026

### Categories

Rural Opportunities

### Employer

Burntwood Hotel

### Location

Rural

### Address

167 Selkirk Avenue Thompson,  
R8N 0N1

### Job Type

Full-time

### Education Level

High School

### Email

[accounting@burntwoodhotel.com](mailto:accounting@burntwoodhotel.com)

## **Qualification**

skills requirements

### **Completion of secondary school**

#### **References required**

#### **Criminal record check required**

**Willing to work in shift settings  
including late night shifts**

**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**

**Ability and willingness to cook the  
menu items when needed**

**Should be willing to work as server  
when needed**