Restaurant Shift Supervisor

Description

Full or Part-Time restaurant supervisor in Teulon, Manitoba.

Duties

This role supervises kitchen and front counter staff, ensures food quality and safety standards are met, and makes sure every customer receives fast, friendly, and accurate service.

The Food Service Supervisor reports to the Chicken Chef General Manager and acts as the person in charge of the restaurant when the General Manager is not on site. This includes closing the restaurant, handling cash and daily reports, scheduling and training staff, and resolving customer concerns.

• Work in the kitchen or at the counter alongside staff as required to complete daily prep and cleaning checklists.

The Food Service Supervisor is also required to maintain confidentiality and interact professionally with employees, management, vendors, customers, and the public.

Job Duties:

• Close the restaurant according to Chicken Chef procedures, including security checks, equipment start-up and shut-down, and end-of-day cleaning

• Assign duties and stations to staff, and adjust staffing during busy periods to keep service moving

Closing Date

December 31, 2026

Categories

Management

Employer

Chicken Chef Family Restaurant

Location

Assiniboine South

Address

66 Main Street
Teulon, R0C 3B0

Job Type

Full-time

Education Level

High School

Wage

$17.00 - $18.00

• Train new and current staff on food preparation, Chicken Chef recipes and portion standards, customer service, sanitation, and safety

• Ensure food quality, portion sizes, and presentation meet Chicken Chef standards

• Ensure food safety and sanitation rules are followed, including temperature logs, safe food storage, allergen handling, and cleaning schedules

• Handle cash, balance tills, prepare deposits, and complete daily sales and shift reports

• Monitor food and supply inventory, estimate ingredient needs and receive deliveries.

• Track and record food waste, repairs, and equipment issues

• Respond to customer questions and complaints, and resolve service issues quickly and politely

• Report staff performance, attendance, and conduct concerns to the General Manager, and help with coaching and onboarding of new employees

• Ensure workplace safety and health procedures are followed, and report incidents, injuries, and hazards promptly

• Other duties shall be assigned as required

Qualification

Hospitality or Retail supervisory experience. Restaurant supervisory experience will be considered an asset.

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