



## Food service supervisor

**Posted by:** The Chopped Leaf

**Posting date:** 24-Feb-2024      **Closing date:** 22-Aug-2024

**Education:** Secondary (high) school graduation certificate

**Language:** English

**Job location:** Calgary

**Salary:** \$18.25 Per Hour

**Years of Experience:** 1 year

**Vacancy:** 2

**Job Type:** Full Time

**Job id:** CAJ6401328

Expired

## Job description:

- Vacancies: 2
- Employment Location: 33 Heritage Meadows Way #858, Calgary, AB-T2H 3B8
- Salary: \$18.25 hourly
- Hours: 35 hours per Week
- Terms of employment: Permanent, Full time, Day, Evening, Morning, Weekend
- Start date: As soon as possible
- Employer: The Chopped Leaf

- Employment Groups: Indigenous people, Newcomers to Canada

Job Details:

- Languages: English
- Education: Secondary (high) school graduation certificate
- Experience: 1 year to less than 2 years
- Work conditions and physical capabilities: Fast-paced environment
- Personal suitability: Client focus, Team player

Responsibilities

- Establish methods to meet work schedules
- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures
- Estimate ingredient and supplies required for meal preparation
- Ensure that food and service meet quality control standards
- Prepare budget and cost estimates
- Address customers' complaints or concerns
- Maintain records of stock, repairs, sales and wastage
- Prepare and submit reports
- Establish work schedules

How to apply

- By email: [hiringatchoppedleaf@gmail.com](mailto:hiringatchoppedleaf@gmail.com)
- By mail: 33 Heritage Meadows Way, #858, Calgary, AB-T2H 3B8

**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [hiringatchoppedleaf@gmail.com](mailto:hiringatchoppedleaf@gmail.com)**

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