



Food service supervisor

Posted by: The Chopped Leaf

Posting date: 21-Feb-2024 **Closing date:** 19-Aug-2024

Education: Secondary (high) school graduation certificate

Language: English

Job location: Airdrie

Salary: \$18.25 Per Hour

Years of Experience: 1 year

Vacancy: 2

Job Type: Full Time

Job id: CAJ3769440

Expired

Job description:

- Vacancies: 2
- Employment Location: 2785 Main St SW Unit 110, Airdrie, AB-T4B 3G2
- 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 Group: 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

How to apply

- By email: hiringatchoppedleaf@gmail.com
- By mail: 2785 Main St SW Unit 110, Airdrie, AB-T4B 3G2

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

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