



Kitchen Supervisor

Posted by: ZAATAR W ZEIT FOODS CANADA INC., operating as ZAATAR W ZEIT

Posting date: 26-Jul-2024 **Closing date:** 22-Jan-2025

Education: Secondary (high) school graduation certificate

Language: English

Job location: Vancouver

Salary: \$20.00 Per Hour

Years of Experience: 2 years

Vacancy: 2

Job Type: Full Time

Job id: CAJ5778604

Expired

Job description:

Business Name: ZAATAR W ZEIT FOODS CANADA INC., operating as ZAATAR W ZEIT

Position Title: Kitchen Supervisor

Number of Available Position(s): 2

Terms of Employment: Permanent, Full time

Hours per week: 40

Wage: \$20.00 per hour, plus tips

Benefits: Extended Medical Insurance, 2 weeks of Paid Vacation, 50% discounts on all menu items when on duty.

Language of work: English

Company Business Address: 531 Granville St, Vancouver, BC V6C 1X6

Work Location: Same as above

Company Profile:

Founded in 1999, Zaatar W Zeit is a Lebanese fast-casual restaurant chain that specializes in serving wholesome and freshly prepared authentic Lebanese street food with a twist. The chain is now expanding into the North American market with so far 2 locations in Canada. The ideal candidate will excel as team player and will work well under pressure in a dynamic and fast paced environment.

Job Description and Responsibilities:

Food Preparation

- Dispatches preparation duties to stations team members
- Ensures quantity and quality of prepared items

Food Production

- Monitors items production and presentation along the production line
- Matches finished items to customer orders and resolves any discrepancy before sending them to the Expeditor

Food Safety Application

- Records all food production incidents/notes and reports it to the Manager on duty.
- Monitors all items production/expiry dates
- Monitors the application of all guidelines for food safety and sanitation in food handling

Ordering/Receiving Goods

- Orders accurate requisition according to stock levels from different parties
- Ensures all products received in the kitchen are fresh, not expired and within standards
- Returns nonconforming items to suppliers/central kitchen

People Management

- Monitors schedule, absence and attendance of kitchen crew
- Manages kitchen crew breaks during their shift
- Applies company's policies and procedures regarding attendance, payroll and leaves
- Trains effectively all team members to be efficient on designated station
- Provides knowledge and expertise continuously to all team members

Waste Control

- Reduces the food waste in the kitchen by tracking root cause

Inventory and Stock Management

- Undertakes the monthly inventory with the restaurant manager.
- Ensures application of stock management guidelines
- Keeps kitchen equipment, utensils, and machines in good condition
- Performs spot check inventories on a weekly basis

Cleaning and Sanitation

- Monitors personal hygiene of all kitchen crew as per standards
- Applies all cleaning standards in the kitchen
- Follows up on the detergents stock with the supervisors

Maintenance

- Informs direct supervisor about maintenance issues

Skills Requirements:

- 2+ years of relevant experience
- Advanced English ability

Education Requirements:

- Secondary (high) school graduation certificate

Contact information/how to apply:

Interested candidates should send a cover letter and resume canada@zaatarwzeit.net with “Kitchen Supervisor” in the subject line. We thank all applicants for their interest in joining our team; however, only those candidates selected for an interview will be contacted.

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: canada@zaatarwzeit.net

Posted on canadianjobportal.com