



food service supervisor

Posted by: 14915836 Canada Inc./Fresh Burrito

Posting date: 05-Aug-2024 **Closing date:** 01-Feb-2025

Education: Secondary (high) school graduation certificate

Language: English

Job location: Oakville

Salary: \$189 Per Hour

Years of Experience: Fresher (less than 1 year)

Vacancy: 1

Job Type: Full Time

Job id: CAJ6578736

Expired

Job description:

food service supervisor

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Food Service Supervisor (62020)

Employer:	14915836 Canada Inc./Fresh Burrito
Location:	2501 third line, unit D-3 Oakville, ON L6M 5A9
Salary:	18.00 hourly / 30 to 35 hours per Week
Job Type:	Permanent, Full Time

Start Date:	As soon as possible
Language:	English
Minimum Education:	Secondary (high) school graduation certificate
Position Available:	1
NOC Group:	Food Service Supervisor (62020)

Responsibilities:

Tasks

- Establish methods to meet work schedules
- Requisition food and kitchen supplies
- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures
- Hire food service staff
- 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
- Prepare food order summaries for chef
- Must have knowledge of the establishment's culinary genres
- Supervise and check assembly of trays
- Supervise and check delivery of food trolleys
- Establish work schedules

Requirements:

- Secondary (high) school graduation certificate
- Experience: 7 months to less than 1 year

To apply, please submit your resume freshburritocareers@gmail.com. We thank all applicants for their interest in this position, however, only those selected for an interview will be contacted.

Posted on canadianjobportal.com