



## **UNIT SUPERVISOR – FOOD SERVICES (NOC: 62020)**

**Posted by:** Italian Bakery

**Posting date:** 21-Mar-2025      **Closing date:** 17-Sep-2025

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

**Language:** English

**Job location:** Edmonton

**Salary:** \$35.40 Per Hour

**Years of Experience:** 1 year

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ4133110

**Expired**

### **Job description:**

## **UNIT SUPERVISOR – FOOD SERVICES (NOC: 62020)**

Posted on March 21, 2025 by Italian Bakery

### **JOB DETAILS**

**Location:**

4118 118 Ave, NW  
Edmonton, AB T5W 1A3

**Salary**

\$35.40 hourly/ 30 hours per Week

**Terms of employment**

**Permanent employment**

Full time

**Shift**

Day, Evening, Morning, Shift, Weekend

**Start date**

Starts as soon as possible

**Vacancies**

1 vacancy

**OVERVIEW****Languages**

English

**Education**

Secondary (high) school graduation certificate

**Experience**

1 year to less than 2 years

**On site**

Work must be completed at the physical location. There is no option to work remotely.

**Work setting**

Cafeteria

Food service establishment

Catering firm

Bakery

**RESPONSIBILITIES****Tasks**

- 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
- Maintain records of stock, repairs, sales and wastage
- Supervise and check assembly of trays
- Establish work schedules

## **Supervision**

3-4 people

## **ADDITIONAL INFORMATION**

### **Work conditions and physical capabilities**

- Fast-paced environment
- Work under pressure
- Tight deadlines
- Combination of sitting, standing, walking
- Standing for extended periods
- Bending, crouching, kneeling
- Walking
- Attention to detail

### **Personal suitability**

- Client focus
- Efficient interpersonal skills
- Excellent oral communication
- Flexibility
- Team player
- Initiative
- Dependability

## **EMPLOYMENT GROUPS**

**This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:**

Support for Indigenous people

## **WHO CAN APPLY TO THIS JOB?**

**Only apply to this job if:**

You are a Canadian citizen, a permanent or a temporary resident of Canada.

You have a valid Canadian work permit.

If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

## **HOW TO APPLY**

**Direct apply**

By Direct Apply

**By email**

[italianbakeryedm-careers@mail.com](mailto:italianbakeryedm-careers@mail.com)

This job posting includes screening questions. Please answer the following questions when applying:

- Are you available for shift or on-call work?
- Are you currently legally able to work in Canada?
- Do you currently reside in proximity to the advertised location?

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: [italianbakeryedm-careers@mail.com](mailto:italianbakeryedm-careers@mail.com)

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