



## **KITCHEN MANAGER (NOC-62020) – SHARK CLUB TAVERN ON KING EDWARD**

**Posted by:** SHARK CLUB OF CANADA INC. O/A SHARK CLUBS SPORTS BAR & GRILL

**Posting date:** 28-Nov-2025      **Closing date:** 27-May-2026

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

**Language:** ENGLISH

**Job location:** Winnipeg

**Salary:** \$65,000 Per Year

**Years of Experience:** 1 year

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ3924530

### **Job description:**

**TITLE:** KITCHEN MANAGER (NOC-62020) – SHARK CLUB TAVERN ON KING EDWARD

**EMPLOYER:** SHARK CLUB OF CANADA INC. O/A SHARK CLUBS SPORTS BAR & GRILL

### **Job details**

1760 Sargent AveWinnipeg, MB

R3H 0C7

On site

65,000 annually / 40 hours per week

Permanent employment

Full time

Evening, Shift, Night, Day, Weekend

Starts as soon as possible

Benefits: Other benefits (Vacation pay is paid in accordance with provincial labour standards)

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.

## 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  
Address customers' complaints or concerns  
Maintain records of stock, repairs, sales and wastage  
Prepare and submit reports  
Prepare food order summaries for chef  
Supervise and check assembly of trays  
Supervise and check delivery of food trolleys  
Establish work schedules

## **Supervision**

5-10 people

## **Additional information**

### **Personal suitability**

Flexibility  
Team player

## **Benefits**

### **Other benefits**

Other benefits (Vacation pay is paid in accordance with provincial labour standards)

## **Employment groups**

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

#### Support for newcomers and refugees

- Provides diversity and cross-cultural trainings to create a welcoming work environment for newcomers and/or refugees

#### Support for youths

- Provides awareness training to employees to create a welcoming work environment for youth

#### Support for Indigenous people

- Provides cultural competency training and/or awareness training to all employees to create a welcoming work environment for Indigenous workers

## Who can apply for this job?

### **The employer accepts applications from:**

- Canadian citizens and permanent or temporary residents of Canada
- other candidates, with or without a valid Canadian work permit

## How to apply

**By email**

[tphillips@sharkclub.com](mailto:tphillips@sharkclub.com)

**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: [tphillips@sharkclub.com](mailto:tphillips@sharkclub.com)**

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