

Food service supervisor

Posted by: FIRE 451 CRAFT PIZZA AND WINGS LTD.

Posting date:09-Jan-2025 Closing date: 29-Jan-2025

Education: High School Diploma

Years of Experience: Fresher (less than 1 year)
Vacancy: 2
Job Type: Full Time Job id: CAJ3922161

Job description:

Work setting

• Food service establishment

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 and order ingredients and supplies
- Ensure food service and quality control
- Address customers' complaints or concerns
- Maintain records of stock, repairs, sales and wastage
- Prepare and submit reports

Supervision

- 3-4 people
- 5-10 people
- Food service counter attendants and food preparers
- Kitchen and food service helpers

Credentials

Certificates, licences, memberships, and courses

• Food Safety Certificate

Additional information

Work conditions and physical capabilities

- Fast-paced environment
- Combination of sitting, standing, walking
- Standing for extended periods
- Physically demanding

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