



Food service supervisor

Posted by: Edo Japan

Posting date: 02-Jan-2025 **Closing date:** 22-Jan-2025

Education: Secondary (high) school graduation certificate

Language: English

Job location: Grande Prairie

Salary: \$19.50 Per Hour

Years of Experience: 1 year

Vacancy: 2

Job Type: Full Time

Job id: CAJ6921737

Expired

Job description:

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

- 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
- Establish work schedules

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
- Physically demanding

Personal suitability

- Client focus
- Efficient interpersonal skills
- Flexibility
- Team player

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: gp.edojapan@gmail.com

Posted on canadianjobportal.com