Food service supervisor

Description

Winnipeg, MB, R3J 1H8

Salary: 30.00 hourly / 35 to 40 hours per Week

Terms of employment:

Permanent employment, Full time

Day, Early Morning, Evening, Morning, Weekend

Starts: as soon as possible

Vacancies: 3 vacancies

Duties

- 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
- Prepare budget and cost estimates
- Address customers’ complaints or concerns
- Maintain records of stock, repairs, sales and wastage
- Supervise and check assembly of trays

Closing Date

June 30, 2026

Categories

Services

Employer

10048788 MANITOBA LTD. O/A COPPER CHIMNEY RESTAURANT

Location

Downtown

Address

305 Madison St Winnipeg, R3J 1H8

Job Type

Full-time

Education Level

High School

Email

copperchimneyres@gmail.com

- Supervise and check delivery of food trolleys

Supervision

- 16-20 people

Additional information
Work conditions and physical capabilities

- Fast-paced environment
- Work under pressure
- Tight deadlines
- Combination of sitting, standing, walking
- Physically demanding

Personal suitability

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

Qualification

Languages
English
Education

- Secondary (high) school graduation certificate

Experience
1 year to less than 2 years