



Food Service Supervisor - AFV Kitchen

Description

Food Service Supervisor - AFV Kitchen Inc.

AFV Kitchen Inc., located in the St. Boniface area of Winnipeg, is seeking a dependable and organized Food Service Supervisor to support our growing kitchen team. The successful candidate will oversee day-to-day kitchen activities, maintain food quality and safety standards, and help ensure smooth and efficient service of our authentic West African menu.

Duties

- Supervise kitchen staff and coordinate daily and shift schedules
- Ensure consistent food quality, portion control, and food-safety compliance
- Support staff training and assist with daily kitchen operations
- Monitor inventory levels and assist with ordering supplies
- Maintain a clean, efficient, and positive work environment

Qualification

Secondary-school diploma or post-secondary certificate in culinary arts or related field

- Minimum 1-2 years of supervisory or lead experience in a food-service environment
- Prior experience in kitchen leadership or team coordination preferred
- Strong understanding of food safety and hygiene standards

Closing Date

December 31, 2025

Categories

Manufacturing and Utilities

Employer

Bolts ClearPath
Immigration Services Inc.

Location

St. Boniface

Address

523 Marion St.,
Winnipeg, R2J 0J9

Job Type

Full-time

Education Level

High School

Wage

- Excellent organizational, problem-solving, and interpersonal skills
- Ability to work flexible hours, including evenings or weekends as needed

\$17.00 - \$17.50

Email

afvkitchen@gmail.com