



# FOOD SERVICE SUPERVISOR

## Description

- 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.
- Hire food service staff.
- Ensure food service and quality control.
- Prepare budget and cost estimates.
- Address customers' complaints or concerns.
- Maintain records of stock, repairs, sales and wastage.
- Prepare and submit reports.
- Prepare food order summaries for chef.
- Must have knowledge of the establishment's culinary genres.
- Supervise and check assembly of trays.
- Supervise and check delivery of food trolleys.
- Establish work schedules.

## Qualification

- Previous experience in food service or hospitality roles, preferably in a supervisory capacity.
- Strong leadership skills with the ability to motivate and develop team members.
- Excellent communication and interpersonal skills to engage with customers and staff effectively.

## Closing Date

July 31, 2026

## Categories

Services

## Employer

INKSTER PARK  
CONVENIENCE

## Location

Inkster

## Address

1484 Inkster Blvd Winnipeg,  
R2X 2T8

## Job Type

Permanent

## Education Level

High School

## Wage

\$18.00 - \$18.00

- Knowledge of food safety regulations and best practices.

**Email**

inksterpark1484@gmail.com

**Phone**

(204) 751-0069