



Food Service Supervisor

Description

We are looking for a food service supervisor responsible for overseeing daily operations to ensure both front-of-house and back-of-house functions run efficiently and harmoniously. This role serves as a crucial link between management and staff, focusing on upholding high standards for food quality, sanitation, safety, and customer satisfaction.

Duties

- Establish methods to meet work schedules
- Requisition food and kitchen supplies
- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures
- 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
- Must have knowledge of the establishment's culinary genres
- Supervise and check assembly of trays
- Supervise and check delivery of food trolleys

Qualification

Supervision: 5-10 people

Closing Date

September 26, 2026

Categories

Services

Employer

6570896 Manitoba Ltd.
(Southland Restaurant)

Location

Fort Garry

Address

20 - 2855 Pembina Hwy
Winnipeg, R3T 2H5

Job Type

Full-time

Education Level

College

Wage

\$18.00 - \$18.00

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Standing for extended periods

Walking

Personal suitability

Client focus

Efficient interpersonal skills

Excellent oral communication

Flexibility

Team player

Initiative

Dependability

Email

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