



Food Service Supervisor

Description

Food service supervisor

Posted on December 31, 2025 by **TIMBERLAND INN & RESTAURANT**

Job details

Location: Swan River, MB

Work location: On site

Salary: 17.00 hourly / 40 hours per week

Terms of employment

Permanent employment

Full time

Evening, Morning, Day, Weekend

Starts as soon as possible

Vacancies: 2 vacancies

Overview

Languages

English

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

On site

Work must be completed at the physical location. There is no option to work remotely.

Closing Date

July 5, 2026

Categories

Rural Opportunities

Employer

Timberland Inn and Restaurant

Location

Rural

Address

1570 Main Street E
Swan River, R0L 1Z0

Job Type

Full-time

Education Level

High School

Responsibilities

Tasks

- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures
- Hire food service staff
- Prepare budget and cost estimates
- Maintain records of stock, repairs, sales and wastage
- Prepare food order summaries for chef
- Supervise and check assembly of trays
- Supervise and check delivery of food trolleys

Supervision

- 5-10 people

Additional information

Work conditions and physical capabilities

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

Personal suitability

- Client focus
- Efficient interpersonal skills
- Flexibility

Who can apply for this job?

The employer accepts applications from:

- Canadian citizens and permanent or temporary residents of Canada
- other candidates, with or without a valid Canadian work permit

How to apply

Direct Apply

By Direct Apply

Additional ways to apply

By email

3883621smanitobaltd@gmail.com

