



Food Service Supervisor

Description

Job Purpose:

The Food Service Supervisor is responsible for supervising, coordinating, and scheduling the activities of staff who prepare and serve food, ensuring that food quality, portion control, and presentation standards are met, and maintaining compliance with health and safety regulations while supporting daily restaurant operations.

Duties

Responsibilities include:

- Oversee day-to-day restaurant operations to ensure efficient food preparation and customer service.
- Assign tasks to kitchen and front-counter staff and monitor performance during shifts.
- Monitor food presentation, portion consistency, and overall service quality to maintain company standards.
- Support inventory management by tracking supply usage and notifying management of restocking needs.
- Assist with opening and closing procedures, including cash handling and daily reporting.
- Guide employees on workplace hygiene, food handling practices, and operational procedures.

Closing Date

July 19, 2026

Categories

Services

Employer

Ten Diamonds INC o/a
Chicken Chef

Location

Rural

Address

1301 Saskatchewan Avenue
West Portage la Prairie, R1N
0R3

Job Type

Full-time

Education Level

Other

Wage

\$17.00 - \$17.00

- Address customer concerns professionally and help resolve service-related issues promptly.
- Coordinate staff coverage during peak business hours and adjust workflow as needed.
- Ensure compliance with health, safety, and sanitation regulations within the workplace.
- Assist in onboarding and coaching new employees to ensure smooth integration into operations.

Qualification

Skills & Employment requirements:

Technical- Ability:

- Several years of experience as a Food Service Supervisor is required
- Ability to supervise and coordinate food service staff
- Strong work ethic
- Ability to monitor food quality
- Basic knowledge of Food Safety and Hygiene
- Ability to train new staff on standard operating procedures
- Knowledge of food safety and sanitation standards
- Familiarity with kitchen and service equipment operation.

Essential Functions:

- Supervise, coordinate, and schedule the activities of food service staff
- Ensure food is prepared and served according to quality, portion, and presentation standards
- Monitor staff performance and provide training and ongoing guidance
- Address customer concerns and resolve complaints in a timely manner
- Ensure cleanliness of kitchen, service, and dining areas
- Support daily operations to ensure efficient and timely service

Email

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