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## Food service supervisor

**Posted by:** The Chopped Leaf

**Posting date:** 23-Jul-2024      **Closing date:** 19-Jan-2025

**Education:** Secondary (high) school graduation certificate

**Language:** English

**Job location:** Fort Saskatchewan

**Salary:** \$\$18.65 Per Hour

**Years of Experience:** 1 year

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** ABOJ5884440

## Job description:

- Vacancy: 1
- Employment Location: 9310 Southfort Dr suite 113 Fort Saskatchewan, AB-T8L 0C5
- Salary: \$18.65 hourly
- Hours: 35 hours per Week
- Terms of employment: Permanent, Full time, Day, Evening, Night, Weekend
- Start date: As soon as possible
- Employer: The Chopped Leaf
- Employment Group: Indigenous, Newcomers and refugees

Job Details:

- 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.
  - Work conditions and physical capabilities: Fast-paced environment
  - Personal suitability: Client focus, Team player
- Responsibilities
- 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 ingredient and supplies required for meal preparation
  - Ensure that food and service meet quality control standards
  - Prepare budget and cost estimates
  - Address customers' complaints or concerns
  - Maintain records of stock, repairs, sales and wastage
  - Establish work schedules
- How to apply
- By email: [southpointe@choppedleaf.ca](mailto:southpointe@choppedleaf.ca)
  - By mail: 9310 Southfort Dr suite 113 Fort Saskatchewan, AB-T8L 0C5