

Job Board Posting

Date Printed: 2024/05/02

Food Services Supervisor

Job ID	167221FC73CCC	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=167221FC73CCC	
Company	Piros Family Restaurant	
Location	Sundre, Alberta	
Date Posted	From: 2022-08-22	To: 2023-02-18
Job	Type: Full-time	Category: Food Services
Job Start Date	Immediately	
Job Salary	\$18.50/ Hr	
Languages	English	

Description

Coordinate daily Front and Back of the restaurant operations. Regularly review product quality and research new vendors. Hire new staff and terminate under performers & training new employees as per their abilities and skills. Plan and develop the overall restaurant marketing strategy. Organize and supervise shifts. Control operational costs and identify measures to cut waste. Create detailed reports on weekly, monthly and annual revenues and expenses. Maintaining a strong relationship with suppliers and vendors. Deliver superior service and maximize customer satisfaction. Ensure compliance with sanitation and safety regulations. Manage restaurant's good image and suggest ways to improve it. Process payroll and maintain all relevant records. Estimate consumption, forecast requirements and maintain inventory. Report team and individual performance, and daily information to human resources and senior management. Performing other duties as assigned

Experience

2-3 year work experience

Education Requirements

College, CEGEP or other non-university certificate or diploma from a program of 3 months to less than 1 year or equivalent experience

Essential Skills

Client focus, Effective interpersonal skills, Excellent oral communication, Flexibility, Team player

Work Environment

Fast-paced environment, Work under pressure, Tight deadlines, Walking

How to Apply

Email updated Resume to pirosfamilyrestaurant@gmail.com or apply via this advertisement