

# Job Board Posting



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## Food Service Supervisor

<b>Job ID</b>	<b>C1B1DD32379DC</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=C1B1DD32379DC">http://NewCanadianWorker.ca/viewjob?jobname=C1B1DD32379DC</a>	
<b>Company</b>	SN Alberta Inc	
<b>Location</b>	Wetaskiwin, Alberta	
<b>Date Posted</b>	From: 2022-09-09	To: 2023-03-08
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	Immediately	
<b>Job Salary</b>	\$17.00/ Hour	
<b>Languages</b>	English	

### Description

Coordinate daily Front of the House and Back of the House 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

### Experience

2 years to less than 3 years

### Education Requirements

College, CEGEP or other non-university certificate or diploma from a program of 1 year to 2 years

### Essential Skills

Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, Estimate and order ingredients and supplies, Hire food service staff, Ensure food service and quality control, Prepare budget and cost estimates, Address customers' complaints or concerns, Maintain records of stock, repairs, sales and wastage, Prepare and submit reports, Supervise and check assembly of trays, Establish work schedules

### Work Environment

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

### How to Apply

You can apply via [freshgrillwetaskiwin@gmail.com](mailto:freshgrillwetaskiwin@gmail.com) or submit the updated CV to job advertisement.