

FOOD SERVICE SUPERVISOR

Job Meta

- Job/Ref #: 119948
- Number of Requirements: 1
- Start Date: As Soon as Possible
- Hours Per Week: 40 hours / week
- Salary: \$12.00 / hour
- Location: L'Anse-au-Clair, NL
- Job Type: Permanent, Full Time
- Client: Northern Light Inn

Job Description

Languages: English

Experience

- 3 years to less than 5 years

Additional Skills

Address customers' complaints or concerns; Train staff in job duties, sanitation and safety procedures; Establish methods to meet work schedules

Work Setting

- Restaurant; Hotel, motel, resort

Workers Supervised

- Kitchen and food service helpers;
- Food and beverage servers;
- Cook (general)

Specific Skills

Supervise and co-ordinate activities of staff who prepare and portion food; Prepare food order summaries for chef; Prepare and submit reports; Maintain records of stock, repairs, sales and wastage; Establish work schedules; Estimate and order ingredients and supplies; Ensure food service and quality control.

Work Site Environment

- Noisy; Odours; Hot

Work Conditions and Physical Capabilities

- Work under pressure;
- Combination of sitting, standing, walking;
- Standing for extended periods

Ability to Supervise

- Staff in various areas of responsibility; 5-10 people

Personal Suitability:

- Effective interpersonal skills;
- Team player;
- Excellent oral communication

Education

- Secondary (high) school graduation certificate

Apply Online: <http://www.workglobalcanada.com/wgci-jobs/food-service-supervisor-2/>

Email Resume: Send a candidate resume directly to jobs@workglobalcanada.com

Note

- Apply Online requires you to register on-site;
- Resumes' must be in **English**. Include your current residence (address), phone, and your email address in your resume;
- Acceptable resume file formats include Adobe .pdf, Microsoft .doc or .docx;
- Please prepare your resume to the following format, example:
Food Service Supervisor-firstname-lastname- 119948.pdf