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## Food service supervisor

**Posted by:** 696429 Alberta Ltd o/a Royal Pizza

**Posting date:** 02-Sep-2024      **Closing date:** 01-Mar-2025

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

**Language:** English

**Job location:** Edmonton

**Salary:** \$19.50 Per Hour

**Years of Experience:** 1 year

**Vacancy:** 2

**Job Type:** Full Time

**Job id:** YJ3930308

## Job description:

### Responsibilities

#### Tasks

- 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
- Address customers' complaints or concerns
- Maintain records of stock, repairs, sales and wastage

Prepare and submit reports

Establish work schedules

### **Supervision**

Food service counter attendants and food preparers

Staff in various areas of responsibility

### **Additional information**

#### **Work conditions and physical capabilities**

Fast-paced environment

Combination of sitting, standing, walking

Standing for extended periods

Bending, crouching, kneeling

#### **Personal suitability**

Client focus

Efficient interpersonal skills

Flexibility

Team player