

FOOD SERVICE SUPERVISOR

Posted on July 10, 2024

Company Name: 1374359 B.C. LTD O/A Donair Dude Job Expires: 2025-09-26 Hours Per Week: 30-40 Job Salary: 20

Job title: Food service supervisor

Employer details: 1374359 B.C. LTD O/A Donair Dude

Job details

Location: Surrey, BC, V3S 1K4

Workplace information: On site

Salary; 20.00 hourly / 30 to 40 hours per Week

Terms of employment; Permanent employment Full time

Start date; Starts as soon as possible

Vacancies: 2 vacancies

Overview

Languages

English

Education

Secondary (high) school graduation certificate

Experience

1 to less than 7 months

On site

Work must be completed at the physical location. There is no option to work remotely.

Responsibilities





Tasks

- Establish methods to meet work schedules
- Requisition food and kitchen supplies
- 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
- How to apply
- By email
- donairdude359@gmail.com

