



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

Toll Free Fax: (877) 825-7564

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Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/04/19

Food Service Supervisor

Job ID 98-1C-6D-38-5D-EA

Web Address

<https://careers.indigenous.link/viewjob?jobname=98-1C-6D-38-5D-EA>

Company SN Alberta Inc

Location Wetaskiwin, Alberta

Date Posted From: 2022-09-09 To: 2023-03-08

Job Type: Full-time Category: Food Services

Job Start Date Immediately

Job Salary \$17.00/ Hour

Languages 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

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

Work Environment

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

How to Apply

You can email your Updated Resume to freshgrillwetaskiwin@gmail.com or apply via this job advertisement