

Food Services Supervisor

Job Details

Salary

- \$15.00-\$20.00 an hour
- Overtime Pay

Available shifts and Schedule:

- A shift
- B shift
- Monday- Friday (sometime Saturday)

Number of Available Position

- 2

Job type

- Full Time

Benefits

- Free meal at work

Full Job Description;

- Supervises employees engaged in serving food in cafeteria, and in maintaining cleanliness of food service areas and equipment.
- Assigns and coordinates work of employees to promote efficiency of operations and Supervises serving of meals.
- Inspects kitchen and kitchen utensils and equipment to ensure sanitary standards are met.
- Keeps records, such as amount and cost of meals served and hours worked by employees.
- Requisitions and inspects foodstuffs, supplies, and equipment to maintain stock levels and ensure standards of quality are met.
- Prepares work schedules and evaluates work performance of employees.
- May direct preparation of foods and beverages.

COMPETENCIES, SKILLS, KNOWLEDGE & ABILITIES

This person will be interfacing with different stakeholders including the Director, Vendors, Cook, Front Counter Attendant, and Customers.

Therefore, the following skills are important:

- Service Orientation - Actively looking for ways to help people.
- Monitoring - Monitoring/Assessing performance of yourself, other individuals, or organizations to make improvements or take corrective action.
- Time Management - Managing one's own time and the time of others.
- Active Listening - Giving full attention to what other people are saying, taking time to understand the points being made, asking questions as appropriate, and not interrupting at inappropriate times.
- Complex Problem Solving - Identifying complex problems and reviewing related information to develop and evaluate options and implement solutions.
- Operation Monitoring - Watching gauges, dials, or other indicators to make sure a machine is working properly.
- Quality Control Analysis - Conducting tests and inspections of products, services, or processes to evaluate quality or performance.
- Public Safety and Security - Knowledge of relevant equipment, policies, procedures, and strategies to promote effective local, Provincial, or national security operations for the protection of people, data, property, and institutions.

Work Conditions

- Fast-paced environment

This is just basic information and you will find out more after your apply

Please apply directly to tzfoodservices2013@gmail.com