



# Food service supervisor

Posted by 241 pizza

**Posting Date : 18-Aug-2025**

**Closing Date : 07-Sep-2025**

**Location : Regina**

**Salary : \$17 Per Hour**

## Job Requirements

- **Education:** High school or college
- **Language:** English
- **Years of Experience:** 2 years
- **Vacancy:** 1
- **Job Type:** Full Time
- **Job id:** ABOJ7406600

## Job Description:

- Supervise, coordinate and schedule the activities of staff who prepare, portion and serve food
- Estimate and order ingredients and supplies required for meal preparation
- Prepare food order summaries for chef according to requests from dietitians, patients in hospitals or other customers
- Establish work schedules and procedures

- Maintain records of stock, repairs, sales and wastage
- Train staff in job duties, and sanitation and safety procedures
- Supervise and check assembly of regular and special diet trays and delivery of food trolleys to hospital patients
- Ensure that food and service meet quality control standards
- May participate in the selection of food service staff and assist in the development of policies, procedures and budgets
- May plan cafeteria menus and determine related food and labour costs.

**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [rochdale241pizza@myyahoo.com](mailto:rochdale241pizza@myyahoo.com)**

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