



Food service supervisor

Posted by: 241 pizza

Posting date: 18-Aug-2025 **Closing date:** 07-Sep-2025

Education: High school or college

Language: English

Job location: Regina

Salary: \$17 Per Hour

Years of Experience: 2 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ7344364

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

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