

Company	Oakland Inn
Location	144 4th St Wawanesa MB R0K 2G0
Date Posted	2021-10-11
Posted Until	2021-12-17
Job Type	Permanent, Full-time
Job Category	Food Service Supervisor (NOC 6311)
Positions	One
Description	<p>As the ideal candidate, responsibilities will include but are not limited to: Supervise and coordinate activities of staff who prepare and portion food like kitchen and food service helpers, food service counter attendants and food preparers, food and beverage servers. Prepare and submit reports. Maintain records of stock, repairs, sales and wastage. Establish work schedules. Ensure food service and quality control. Train staff in job duties, sanitation and safety procedures. Establish methods to meet work schedules. Food cutting, finesse and presentation are paramount. Adhere to recipes, portion size and plate presentation.</p>
Start Date	As soon as possible
Salary	\$16.00/hr
Credentials	Trade Certificate in food production/hospitality
Education Requirements	Completion of secondary school
Essential Skills	Experience as a Supervisor and Continental Cook
Experience	Must have at least three years of most recent, verifiable work experience in fast paced restaurant
Languages	English
Work Settings	Physically demanding, Standing for extended periods, Repetitive tasks
How To Apply	By E-Mail: info@oaklandinn.ca