

Kitchen supervisor

Madhuban Indian Cuisine Inc.

Job ID
47849

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LOCATION	DATE POSTED	EXPIRY DATE	
Ottawa, Ottawa, ON Ontario	23-09-2025	17-03-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36.20 per hour	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

We are looking for a full-time Kitchen supervisor to join our team. Interested candidates should possess a blend of leadership, communication, and organizational skills, along with a strong understanding of food safety, time management, and problem-solving to manage a fast-paced kitchen effectively.

Languages Required: English

Hours - 32- 40 hours per week.

On-site - work must be completed at the physical location. There is no option to work remotely.

****Relocation costs covered by the employer****

How to apply: Send your resume at madhubancuisine@gmail.com

Job Description

Job duties include but are not limited to:

Tasks

- Establish methods to meet work schedules
- Supervise and co-ordinate activities of staff who prepare and portion food
- Train staff in job duties, sanitation and safety procedures
- Hire food service staff
- Ensure that food and service meet quality control standards
- Address customers' complaints or concerns
- Maintain records of stock, repairs, sales and wastage
- Establish work schedules