Food Supervisor

Job ID
48784

Royal's Cuisine

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LOCATION	DATE POSTED	EXPIRY DATE
12 Queens Ave, Delta, BC | British Columbia	17-01-2026	12-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 22	1 to less than 7 months	No degree, certificate or diploma

Job Details

Supervise, co-ordinate 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 dieticians, patients in hospitals or other customers

Establish methods to meet work schedules

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.

Job Description

How to Apply

Send resume to cusine@gmail.com

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