

Food Service Supervisor

Agave Authentic Mexican Grill

Job ID
10185

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LOCATION	DATE POSTED	EXPIRY DATE	
909 Albert St, Regina, SK S4R 2P6, Regina, SK Saskatchewan	15-07-2026	11-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 17	1 year to less than 2 years	College, CEGEP or other non-university or diploma from a program of 3 months to less than 1 year

Job Details

Applicants may send their Updated resume at Agave1702@gmail.com

Youth ages 15 to 30 are encourage to apply

Overview

Location: 909 Albert St, Regina, SK S4R 2P6

Work location: On site

Terms of Employment: Term or Contract, Full time

Starts: As soon as possible

Vacancies: 1 vacancy

Languages: English

Education: College, CEGEP or other non-university certificate or diploma from a program of 3 months to less than 1 year

Experience: 1 year to less than 2 years

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

Work Setting: Restaurant

Work Conditions and Physical Capabilities:

-Fast-paced environment, Work under pressure, Tight deadlines, Combination of sitting, standing, walkin, Standing for extended periods, Physically demanding, Attention to detail

Personal suitability:

-Client focus, Efficient interpersonal skills, Excellent oral communication, Flexibility, Team player, Initiative, Dependability

Supervision: 5-10 people, Food and beverage servers, Food service counter attendants and food preparers, Staff in various areas of responsibility

Job Description

Tasks:

Establish methods to meet work schedules

Requisition food and kitchen supplies

Supervise and co-ordinate activities of staff who prepare and portion food

Train staff in job duties, sanitation and safety procedures

Ensure that food and service meet quality control standards

Address customers' complaints or concerns

Maintain records of stock, repairs, sales and wastage

Prepare and submit reports

Prepare food order summaries for chef

Must have knowledge of the establishment's culinary genres

Supervise and check assembly of trays

Supervise and check delivery of food trolleys

Establish work schedules