

## Food Service Supervisor

Fatburger Goldenmile

Job ID  
**10378**

VIEW THIS JOB ONLINE: <https://www.youthjob.ca/jobs/10378>

| LOCATION                                                               | DATE POSTED | EXPIRY DATE                     |                                      |
|------------------------------------------------------------------------|-------------|---------------------------------|--------------------------------------|
| 3806 Albert Street Goldenmile, Suite 1210,<br>Regina, SK  Saskatchewan | 06-08-2026  | 02-02-2027                      |                                      |
| TYPE OF JOB                                                            | SALARY      | MIN. EXPERIENCE                 | MIN. EDUCATION                       |
| Full Time                                                              | CAD 17.00   | 7 months to less than<br>1 year | No degree, certificate<br>or diploma |

### Job Details

Food Service Supervisor

Employer details : Fatburger Goldenmile

Job details:

Location: 3806 Albert Street Goldenmile, Suite 1210, Regina, SK, S4S 3R3

Work location: On site

Salary: 17.00 hourly / 35 hours per week

Terms of employment: Permanent employment, Full time

Early morning, Morning, Day, Evening, Weekend, Flexible hours

Starts: As soon as possible

Vacancies: 1 Vacancy

Overview:

Languages:

English

Education:

No degree, certificate or diploma

Experience:

7 months to less than 1 year

On site:

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

Responsibilities:

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.

Estimate ingredient and supplies required for meal preparation.

Ensure that food and service meet quality control standards.

Address customers' complaints or concerns.

Maintain records of stock, repairs, sales and wastage.

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.

Additional information:

Personal suitability:

Client focus

Excellent oral communication

Flexibility

Team player

Employment groups:

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees

Support for youths

Support for Indigenous people

Support for mature workers

Supports for visible minorities

Who can apply for this job?

The employer accepts applications from:

Canadian citizens and permanent or temporary residents of Canada.

Other candidates, with or without a valid Canadian work permit.

How to apply:

By Direct Apply

Additional ways to apply:

By email:

[goldenmile@fatburgercanada.com](mailto:goldenmile@fatburgercanada.com)

By mail:

3806 Albert Street Goldenmile, Suite 1210

Regina, SK, S4S 3R3

In person:

3806 Albert Street Goldenmile, Suite 1210

Regina, SK, S4S 3R3

Between 12:00 p.m. and 05:00 p.m.

## **Job Description**

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