

Front of House Supervisor

Mr. Mike's Steak House Casual

Job ID
38312

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LOCATION	DATE POSTED	EXPIRY DATE	
4516 45 Street, Rocky Mountain House, AB Alberta	20-10-2025	16-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 18.50	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Mr. Mike's Steakhouse Casual is currently seeking a Front of House Supervisor for our location at: 4516 45 Street, Rocky Mountain House, Alberta.

Permanent Full time. \$18.50/hour. 5 days per week including days, evenings and weekends. 32 hours per week.

Optional, shared cost, medical & dental benefits after 3 months. 4% vacation pay. At least 1 year of experience in the industry is necessary OR completion of Hotel & Restaurant Management course or similar and completion of high school.

Must speak English. To start November 5, 2025.

Duties include:

- Supervise, co-ordinate and schedule the activities of staff who prepare, portion and serve food
- Establish methods to meet work schedules
- Maintain records of stock, repairs, sales and wastage
- Train staff in job duties, and sanitation and safety procedures
- Ensure that food and service meet quality control standards
- Address customers complaints or concerns
- May participate in the selection of food service staff
- May have to perform some of the duties of the staff they supervise
- Meet and communicate with Restaurant Manager

To apply please email a detailed resume to rockymountainhouse@mrmikes.com OR mail your resume to:

Mr. Mikes Steakhouse

Attn: Mr. David Bromley

4516 45 Street

Rocky Mountain House, AB T4T 1P3

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