

Food Supervisor

Royal's Cuisine

Job ID

38882

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LOCATION	DATE POSTED	EXPIRY DATE	
12 Queens Ave, Delta, BC British Columbia	17-01-2026	13-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 20	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 cuisine@gmail.com