

Food service supervisor

Sushi Jet Dartmouth

Job ID

38883

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LOCATION	DATE POSTED	EXPIRY DATE	
535 Portland St suite Unit105, Dartmouth, NS Nova Scotia	17-01-2026	13-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 16.50/hr	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job details

Location: 535 Portland St suite Unit105, Dartmouth, NS B2Y 4B1

Work location: On site

Salary: 16.50 hourly / 35 to 40 hours per week

Terms of employment: Permanent employment Full time

Flexible hours, To be determined

Starts as soon as possible

Benefits: Other benefits

vacancies: 1 vacancy

Overview

Languages

English

Education

Secondary (high) school graduation certificate

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

Responsibilities

Tasks

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

Hire food service staff

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

Establish work schedules

Additional information

Security and safety

Criminal record check

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Standing for extended periods

Physically demanding

Attention to detail

Personal suitability

Client focus

Efficient interpersonal skills

Excellent oral communication

Flexibility

Team player

Dependability

Benefits

Other benefits

Free parking available

Other benefits

How to apply

By email

sushijetportland@gmail.com

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