

Food service supervisor (NOC# 62020)

Bun Cha Cha

Job ID
38969

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LOCATION	DATE POSTED	EXPIRY DATE	
150 Rue Ste-Catherine O, Montreal, QC Quebec	27-01-2026	26-07-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 35.00/hr (30 hours per week)	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Requirements:

- Completion of high school is required
- Language: English or French
- 2 years to less than 3 years of experiences is required

Email resume to bunc.resume@hotmail.com

Job Description

General duties as:

- Supervise food service operations
- Ensure that food and service meet quality control standards
- Train staff in job duties, sanitation and safety procedures
- Order supplies and maintain inventory
- Address customers' complaints or concerns
- Maintain records on inventory control system
- Establish work schedules and procedures
- Maintain records of stock, repairs, sales and wastage
- Requisition food and kitchen supplies
- Supervise and co-ordinate activities of workers
- Estimate ingredient and supplies required for meal preparation

Work conditions and physical capabilities

- Fast-paced environment
- Attention to detail
- Work under pressure
- Standing for extended periods

Personal suitability

- Client focus
- Efficient interpersonal skills
- Flexibility
- Team player

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