

Food Service Supervisor

Persson Sandwich Company Inc.

Job ID
39115

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LOCATION	DATE POSTED	EXPIRY DATE	
Unit A #72 6200 46 Avenue, Taber, AB Alberta	13-02-2026	09-02-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 19.50 per hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Salary: \$19.50 / Hour , 40 hours per week

Job Start Date: As soon as possible

Employment groups: Visible minorities, Indigenous people, Newcomers to Canada

Terms of Employment: Permanent, Full-Time

Work hours: Early mornings, Evening, Shift, Morning, Night, Day, Weekend

Health benefits: Health care plan, Dental plan

Long term benefits: Disability Benefits

Language: English

Credentials (certificates, licenses, memberships, courses, etc.): Safe Food Handling certificate.

Security and Safety: Basic security clearance

Method of Application:

1. By Email: corey@thsouthernalberta.com
2. By Phone: 403-827-7903
3. In Person : Unit A #72 6200 46 Avenue Taber, AB T1G 2B1
Between 9 AM to 5 PM

Intended job posting audience:

Canadian Citizen, a permanent resident of Canada, temporary resident of Canada with a valid work permit. Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

Job Description

Ability to Supervise: 11-15 people. Food Service counter attendants and food preparers.

Workers Supervised: Kitchen and food service helpers; Food service counter attendants and food preparers; Cook (general)

Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Tight deadlines, Combination of sitting, standing, walking, standing for extended periods, Bending, Crouching, kneeling, Walking, physically demanding

Work Site Environment: Hot

Tasks: Establish methods to meet work schedules; Supervise and co-ordinate activities of staff who prepare and portion food; Train Staff in job duties, sanitation and safety procedures; Ensure food service and quality control; Address customers' complaints or concerns; Maintain records of stock, repairs, sales and wastage; Prepare and submit reports; Supervise and check assembly of trays.

Personal Suitability: Excellent oral communication, Team player, Client focus, Flexibility, Efficient interpersonal skills

Work Setting: Food service establishment, coffee shop, fast food outlet or concession, Restaurant

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