

Food Service Supervisor

Mucho Burrito

Job ID

39130

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/39130>

LOCATION	DATE POSTED	EXPIRY DATE	
394 Princess St suite 2, Kingston, ON Ontario	13-02-2026	12-08-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 19.00	7 months to less than 1 year	No degree, certificate or diploma

Job Details

Job Title: Food service supervisor

Employer details: Mucho Burrito

Job details:

Location: 394 Princess St suite 2, Kingston, ON K7L 5N3

Work location: On site

Salary: 19.00 hourly / 35 hours per week

Terms of employment: Permanent employment, Full time, Morning, Day, Evening, Night, Weekend

Starts: As soon as possible

Vacancies: 1 vacancy

Overview:

Languages: English

Education: No degree, certificate or diploma

Experience: 7 months to less than 1 year

On site: Work must be completed at the physical location. There is no option to work remotely.

Responsibilities:

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
Estimate ingredient and supplies required for meal preparation
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
Establish work schedules

Additional information:

Work conditions and physical capabilities
Fast-paced environment

Employment groups:

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees
Support for youths
Support for Veterans
Support for Indigenous people

Who can apply for this job?

You can apply if you are:

a Canadian citizen
a permanent resident of Canada
a temporary resident of Canada with a valid work permit

Do not apply if you are not authorized to work in Canada. The employer will not respond to your application.

How to apply:

By Direct Apply Help - Applying by Direct Apply

Additional ways to apply:

By email:

mb122@muchoburrito.com

By mail:

394 Princess St suite 2
Kingston, ON
K7L 5N3

Job Description

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Train staff in job duties, sanitation and safety procedures
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Prepare and submit reports

Establish work schedules