Food Service Supervisor

Booster Juice

Job ID
41327

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LOCATION	DATE POSTED	EXPIRY DATE
#216 800 15th street east, Prince Albert, SK| Saskatchewan	10-10-2026	08-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 15.75	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Employment Type: Full-time, Permanent

Working Hours: 37.5–40 hours per week

Wage: CAD $15.75 per hour

Vacation Pay: 5.77%

Language Requirement: English

Education: Secondary (high) school graduation certificate

Experience: 1–2 years in the food service industry or a supervisory role

Job duties and responsibilities

- Supervise, coordinate, and schedule the activities of food service staff.
- Establish work schedules and procedures.
- Train staff in job duties, sanitation, and safety procedures.
- Ensure food quality and service standards are maintained.
- Monitor inventory levels and order supplies as needed.
- Resolve customer complaints or concerns professionally.
- Ensure health, safety, and sanitation regulations are followed.
- Assist in food preparation and service when required.

Employment requirements

- Completion of secondary school.
- 1–2 years of experience in the food service industry or a supervisory role.
- Ability to supervise staff and work in a fast-paced environment.
- Strong communication and organizational skills.

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