Food Service Supervisor

Rusty's at Blue

Job ID
10063

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LOCATION	DATE POSTED	EXPIRY DATE
Blue Mountains, ON, Blue Mountains, ON, ON| Ontario	02-07-2026	29-12-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 19.00	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job details

- Location: Blue Mountains, ON L9Y 0V2
- Work location: On site
- Salary: 19.00 hourly / 35 to 40 hours per week
- Terms of employment Permanent employment Full time
- Flexible hours, To be determined
- Starts as soon as possible

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

- Food service establishment
- Restaurant

Job Description

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

• Prepare budget and cost estimates
• Address customers' complaints or concerns
• Maintain records of stock, repairs, sales and wastage
• Prepare and submit reports
• Supervise and check assembly of trays
• Establish work schedules

Supervision

• 5-10 people
• 11-15 people

Additional information

Security and safety

• Criminal record check

Work conditions and physical capabilities

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

Personal suitability

• Client focus
• Efficient interpersonal skills
• Excellent oral communication
• Flexibility
• Team player

How to apply

By email

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