SAI IMMIGRATION INDIA

https://ae.saicanada.ca/search-jobs/restaurant-supervisor/

Restaurant Supervisor

Hiring organization
SAI Canada Immigration – Dubai

Employment Type
Full-time

Job Location
Warman, Saskatchewan, Canada

Date posted
December 20, 2022

Description

- We are looking for a results-driven restaurant supervisor to meet sales goals by overseeing kitchen operations and motivating staff during busy hours.
- Restaurant supervisors are also responsible for making needed changes to the menu, ordering ingredients for the kitchen staff, and gathering feedback from customers.

Job Type: Full-time

Responsibilities

- Train staff members.
- Ensure that health and safety protocols are adhered to.
- Keep a meticulous record of income and expenses.
- Order ingredients in the correct quantities for the kitchen staff.
- Communicate with customers to receive feedback and manage complaints.
- Open and close the restaurant on time.
- Keep inventory organized

Qualifications

- Experience working in the restaurant industry.
- Excellent interpersonal skills.
- Ability to professionally address customer complaints.