



FOOD SERVICE SUPERVISORS

NOC 62020

Oversee and coordinate the activities of workers who prepare and serve food in settings such as hospitals, cafeterias and other food service companies.



3-YEAR OUTLOOK



Moderate

3-YEAR JOB OPENINGS

36

MEDIAN HOURLY WAGE

\$16.25

\$15.65 \$21.75
LOW HIGH

TYPICALLY REQUIRED



High school / on-the-job
training

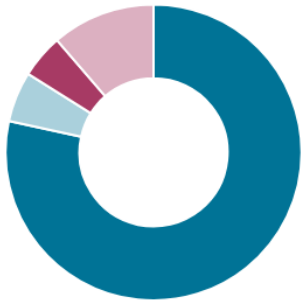
EMPLOYED

1,604

AVERAGE SALARY

\$38,000

The information presented is based on data for New Brunswick. To learn more about the data provided, visit www.nbjobs.ca/occupations.



EMPLOYMENT BY INDUSTRY

78.4%	Accommodation and food services
5.5%	Public administration
4.8%	Health care and social assistance
11.3%	All Other Industries



EMPLOYMENT BY AGE

32.8%	15-24
26.0%	25-34
16.1%	35-44
12.5%	45-54
11.3%	55-64
1.3%	65+

ALSO KNOWN AS

- Cafeteria Supervisor
- Canteen Supervisor
- Catering Supervisor
- Food Service Supervisor

MAIN DUTIES:

This group performs some or all of the following duties:

- Supervise, coordinate and schedule the activities of staff who prepare, portion and serve food
- Estimate and order ingredients and supplies required for meal preparation
- Prepare food order summaries for chef according to requests from dietitians, patients in hospitals or other customers
- Establish work schedules and procedures
- Maintain records of stock, repairs, sales and wastage
- Train staff in job duties, and sanitation and safety procedures.

