

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

146

MEDIAN HOURLY WAGE

$17.00

$15.90 LOW

$21.55 HIGH

TYPICALLY REQUIRED



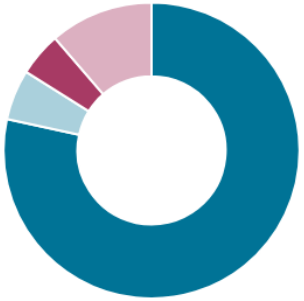
High school / on-the-job training

EMPLOYED

1,628

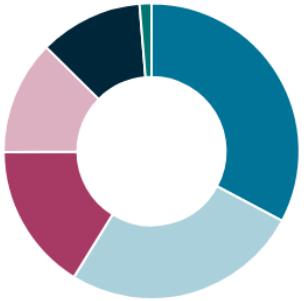
AVERAGE SALARY

$38,000



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 dieticians, 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.

