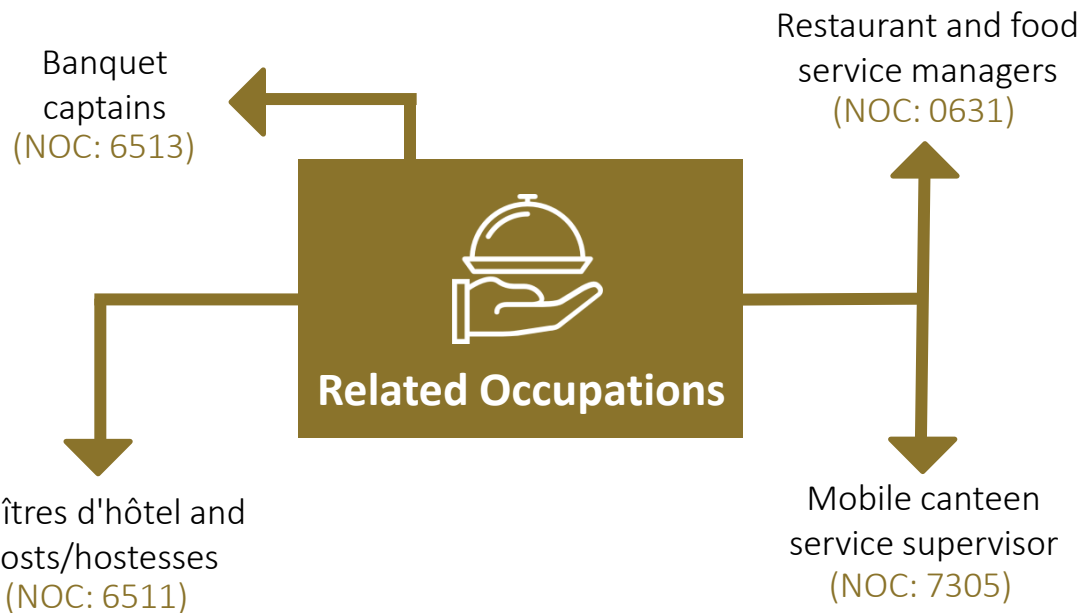


FOOD SERVICE SUPERVISORS (NOC: 6311)



Food service supervisors supervise, direct and co-ordinate the activities of workers who prepare, portion and serve food. They are employed by hospitals and other health care establishments and by cafeterias, catering companies and other food service establishments.

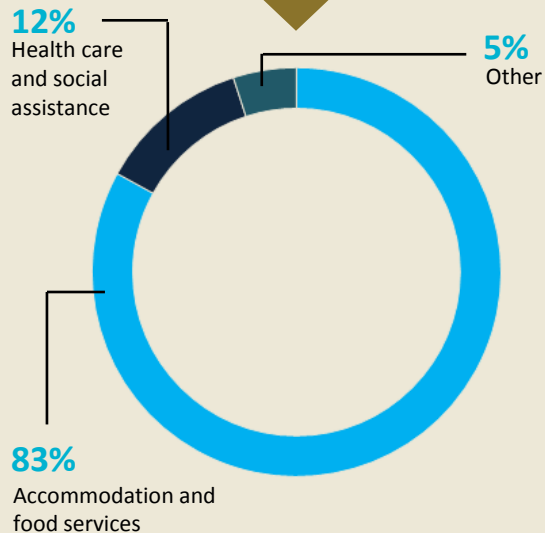


Completion of **secondary school** is usually required.



Work Prospects (2018 - 2020): **Good**

Employment by Industry



Examples of duties performed

- Supervise, co-ordinate 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.



Sample Job Titles

Cafeteria supervisor

Catering supervisor

Food service supervisor

360

Job Openings
2017-2026

\$12.50

Average
Wage
(per hour)



Funded by the Government of Canada and the Province of New Brunswick through the Canada-New Brunswick Labour Market Agreements.

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