Food Service Supervisor

Moxie's Grill & Bar

Job ID
50031

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LOCATION	DATE POSTED	EXPIRY DATE	
Red Deer, Red Deer, AB | Alberta	05-05-2026	30-04-2027	
TYPE OF JOB	**SALARY**	**MIN. EXPERIENCE**	**MIN. EDUCATION**
Full Time	CAD 16.00-21.00	2 years to less than 3 years	College/CEGEP

Job Details

Requirements:

Completion of College/CEGEP

2 years to less than 3 years experience

Knowledge of food safety practices

Ability to work in a fast-paced environment

Send CV to: tbrisley@moxies.ca

Postition Available: 1

NOC Code: 62020

Youth, newcomers, indigenous people are welcome to apply

Supervision

5-10 people

11-15 people

Job Duties:

Supervise front-of-house and kitchen staff to ensure smooth daily operations in a high-volume restaurant

· Coordinate staff activities to support efficient service during peak periods (breakfast, lunch, dinner)

· Train employees on company procedures, food safety standards, and customer service expectations

· Monitor food quality, portion control, and consistency of menu items

· Assist with scheduling and shift management to ensure adequate staffing levels

· Handle customer concerns and support service recovery when needed

· Ensure compliance with health regulations and company policies

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