

Opportunity: Food Services Supervisor | **Location:** Saanich Peninsula Hospital (Victoria, BC)

Imagine working in a place that brings out the best in you and helps others feel right at home. We provide an environment that balances independence with support. We customize our care, so that it's right for our residents and their loved ones. A funny thing happens when we encourage our residents to engage and enjoy—we do the same. This is healthy living at its finest. Please join us.

Our **Food Service Supervisor** position reports to the Shift Manager and supervises 35 to 40 associates in several units at any one time.

Now, if you were to come on board as one of our **Food Service Supervisors**, we'd ask you to do the following for us:

- Assist the Shift Managers to supervise multiple food service units.
- Supervise the production of menu items, manage associates, schedule staff working hours, hire and train employees.
- Learn from and assist the Shift Manager to resolve labour relation issues, track and produce reports on weekly inventories, sales revenue, labour and food cost.
- Communicate positively and enthusiastically to the café patrons and address their issues promptly.
- Ensure strict compliance with Compass' Quality Assurance and Health and Safety Program, Occupational Health and Safety Act and WHMIS regulations.
- Coordinate frequent workplace inspections and WHMIS training of all staff and promptly report any workplace accident or incident to head office.
- Ensure Hazard Analysis and Critical Control Point (HACCP) standards are followed in the food preparation process.

Think you have what it takes to be our **Food Service Supervisor**? We're committed to hiring the best talent for the role. ***Here's how we'll know you'll be successful in the role.***

- At least one year of strong operation food industry management experience.
- Food and Nutrition Management Diploma through a recognized institution
- Eligible to obtain Membership in the Canadian Society of Nutrition Management (CSNM)
- Comprehensive health and safety knowledge and training.
- Knowledge of food service catering.
- Strong supervisory skills and the capability to motivate and lead staff.
- Employee relations experience in a unionized environment is an asset.
- Excellent customer service skills.
- Excellent communication skills (written and verbal).
- Knowledge of Microsoft Office.

We're the leading foodservice and support services company, committed to delivering an exceptional experience within the Senior Living industry.

Salary: \$50,000

Excellent healthcare benefits, 3 weeks' vacation, RRSP matching plan

Will also look at assisting with relocation expenses for candidates outside of Victoria, BC.

Please email your Cover Letter and Resume directly to: matt.bateman@compass-canada.com