

## CAREER PROFILES

### Food Service Supervisors:

**Food Service Supervisors**, supervise direct, and co-ordinate the activities of workers who prepare, portion, and serve food. They assign duties to the food service staff and ensure that everything is handled and carried out in an efficient manner. They are also entrusted with inspecting kitchens and utensils to ensure that sanitary and hygiene standards are met. Not limited to the kitchen, **Food Service Supervisors** are also required to carry out these duties in the dining areas to ensure that customers, patients, and visitors are being provided with the best in food services.

### Wage/Salary Information:

\$37,300 is the median annual salary found in local job-postings.

\$11.71/hour is the median wage reported locally.

### Commonly Listed Skills in Job Postings:

- Teamwork
- Detail oriented
- Oral and written communication
- Problem solving
- Leadership
- Food handling
- Marketing
- Management
- Customer service oriented
- Organizational skills
- Time management
- Creativity
- Self-motivated
- Microsoft Office
- Work independently
- Multitasking
- Numeracy
- Cash handling
- Analytical
- Computer use
- Interpersonal
- Critical thinking

### Job Duties:

Food Service Supervisors supervise, co-ordinate, and schedule the activities of staff who prepare, portion, and serve food. Food Service Supervisors estimate and order ingredients and supplies required for meal preparation and prepare food order summaries for chefs according to requests from dietitians, patients in hospitals, or other customers. They maintain records of stock, repairs, sales, and wastage. Food Service Supervisors also train staff in job duties, and sanitation and safety procedures and ensure that food and service meet quality control standards.

### Working Conditions:

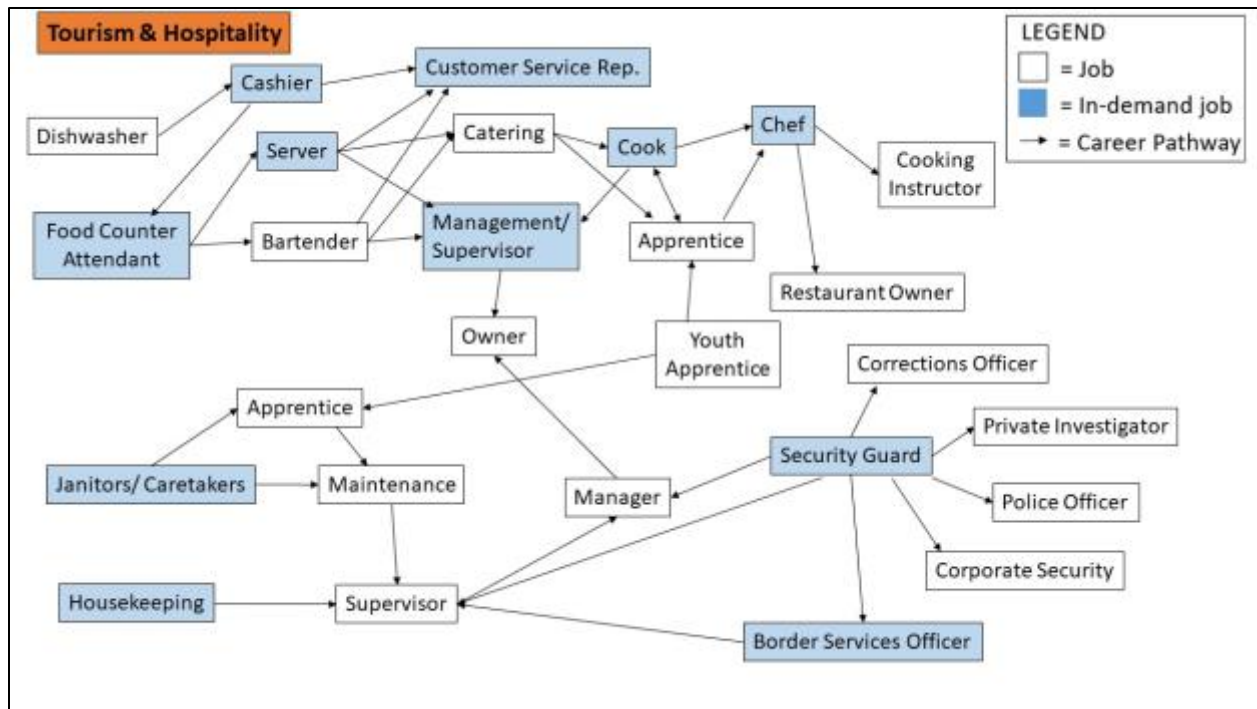
Work typically takes place in an indoor environment, such as a cafeteria or canteen.

### Career Pathways:

Job opportunities should be best for Food Service Managers with several years of work experience in a restaurant or food service establishment. Most job openings will result from the need to replace managers who leave the occupation. Jobseekers with a combination of work experience in food service and education in hospitality, restaurant, or food service management should have an edge when competing for jobs at upscale hotels and restaurants.

Food Service Supervisors are employed by hospitals and other health care establishments and by cafeterias, catering companies, and other food service establishments. Below are potential career paths for Food Service Supervisors:

- Cafeteria Supervisor
- Canteen Supervisor
- Catering Supervisor
- Food Service Supervisor
- Hospital Food Service Supervisor
- Railway Dining Car Food Service Supervisor
- Shift Manager, Fast Food Restaurant
- Unit Supervisor – Food Services



### Education and Training Pathways:

If you're interested in becoming a Food Service Supervisor, you can acquire training/education locally at any of the following institutions.

#### St. Clair College:

#### **Culinary Management**

**Admission/Eligibility Requirements:** OSSD with the majority of courses at the College (C), University (U), University/College (M), or Open (O) level

**Academic Credential:** Two Year - Ontario College Diploma

**Professional Certification:** Unknown

**Attendance:** In-person

**Full-time or Part-time:** Full-time

**Program Length:** 4 semesters

**Program Cycle:** Unknown

**Program Cost:**

- Year 1: \$4,441.61
- Year 2: \$4,304.05

- Total: \$8,745.66 (2017/18)

**OSAP Eligible:** Unknown

**Location:** 2000 Talbot Road West, Windsor, N9A 6S4

For more information on this program, please visit:

[http://www.stclaircollege.ca/programs/postsec/culinary\\_management/](http://www.stclaircollege.ca/programs/postsec/culinary_management/)

## **Hospitality – Hotel & Restaurant**

**Admission/Eligibility Requirements:** OSSD with the majority of courses at the College (C), University (U), University/College (M), or Open (O) level

**Academic Credential:** Two Year - Ontario College Diploma

**Professional Certification:** Unknown

**Attendance:** In-person

**Full-time or Part-time:** Full-time

**Program Length:** 4 semesters

**Program Cycle:** Unknown

**Program Cost:**

- Year 1: \$3,941.61
- Year 2: \$3,804.05
- Total: \$7,745.66 (2017/18)

**OSAP Eligible:** Unknown

**Location:** 2000 Talbot Road West, Windsor, N9A 6S4

For more information on this program, please visit:

<http://www.stclaircollege.ca/programs/postsec/hospitality/>

**Disclaimer:** *The educational institution reserves the right to change information without notice, and may result in discrepancies between their information and the information presented above. If any errors are found, please report them to [info@workforcewindsorsex.com](mailto:info@workforcewindsorsex.com).*