

Date: July 2022

Food and Beverage Captain

ID: 347260

Category: Culinary

OVERVIEW

The people of Aramark proudly serve millions of guests every day through food, facilities, and uniform services in 19 countries around the world. Rooted in service and united by our purpose, we strive to do great things for each other, our partners, our communities, and our planet. We believe a career should develop your talents, fuel your passions, and empower your professional growth. So, no matter what you're pursuing — a new challenge, a sense of belonging, or just a great place to work — our focus is helping you reach your full potential. Learn more about working here at <http://careers.aramark.com> or connect with us on [Facebook](#), [Instagram](#) and [Twitter](#).

To promote a true culinary Canadian experience in Ottawa at the Shaw Centre, awarded #1 best convention centre globally in 2020. Under the Executive Chef this management position, supports the overall culinary/stewarding department with all administrative and clerical tasks to ensure an efficient and effective operation. A key player in coordinating all aspects of the department to ensure the success of all events with discipline, attention to detail, strong time management and organizational skills.

ESSENTIAL FUNCTIONS

The Food Service Supervisor is responsible for the supervision, training, and management of the food operation. Ensure that appropriate quantities of food are prepared and served.

This job profile does not contain a comprehensive listing of all required activities, duties, or responsibilities. Job duties, responsibilities and activities may change, or new ones may be assigned at any time with or without notice.

- Produce and maintain work schedules and may prepare production packets (Production sheets and recipes).
- Direct daily activities.
- Maintains food production that ensures the safety and quality of food according to policies, procedures, and department requirements.
- Ensure that food items are stored in a safe, organized, and hazard-free environment.
- Maintain all serving schedules; ensure that all food items are served per menu specifications in a safe and appropriate manner following Aramark policies and procedures.
- Maintain a sanitary department following health and safety codes and regulations.
- Maintain accurate inventory on a weekly basis.
- May prepare orders as needed to ensure accurate production for location.
- Supervise and evaluate employees; counsel; promote employee growth, efficiency, morale, and teamwork.
- Maintain a safe and hazard-free working environment.
- Train/mentor other food service workers.
- Maintain logs on all maintenance required on equipment within the department.
- Ensure all food safety/temperature logs are completed with appropriate corrective action, as necessary.

- Perform preventative maintenance checklist.
- Recommend replacement of existing equipment to meet needs of facility.
- Proficiency in multi-tasking.
- Perform other duties as requested by the Food Service Director or Manager whenever his/her skill and/or experience would be vital to initiate, coordinate, or complete any given program.
- Must fill in for absent employees at location, as necessary.
- Maintain knowledge of daily catering events and confirm they are prepared and delivered on time.
- Be able to work occasional night and weekend catered events.
- Attend food service meetings with staff.
- Maintain communication with staff (including office staff, e-mail, phone calls, inter-office mail, etc).
- May perform cashier duties as the need arises.
- Promote good public relations.

QUALIFICATIONS

- Must read, write, and understand verbal instructions
- Must complete a sanitation course either before or during first year
- Must be knowledgeable in operating an efficient cost-effective program.
- Ability to perform basic arithmetic
- Maintain emotional control under stress
- Ability to resolve interpersonal situations
- Strong organizational skills

To apply now, click [here](#).

Accommodations for job applicants with disabilities are available upon request.

The finalist candidate for this position will need to complete and successfully pass a Criminal Background Check and a Vulnerable Sector Screening (if the operations we service require this). If hired for this position, your continued employment with us would be conditional upon Aramark being satisfied that you have successfully cleared both these conditions.