



## Restaurant Supervisor

Bordered by the Crescent Drive Golf Course and only 20 minutes from downtown Winnipeg, Thermëa by Nordik Spa-Nature opened its doors in 2015. This relaxation and renewal centre focuses on thermotherapy practices and relaxation techniques from Scandinavian countries. It offers a multisensorial experience in an all-embracing natural setting to contribute to the health and wellness of its guests.

Continuously innovating and evolving by creating unique relaxation experiences, it is the only Nordic-style spa in the Canadian Prairies today.

We are currently seeking passionate wellness professionals who will use their skills to transform people's lives, one visit at a time. Join our team.

**Associates with Thermëa by Nordik Spa-Nature will embrace the following values:**

- Accountability
- Engagement
- Respect
- Integrity
- Teamwork

### **Job Summary:**

The Restaurant Supervisor's primary objective is to guide, assist, supervise and monitor the quality of work of the Front of House and Resto associates. He/she could be trained in a multi task position to work in other operational departments, but the main focus would still remain on the restaurant. He/she also assists managers in the smooth running of operations and the establishment of standards and procedures. *This is an entry-level supervisory position which requires little previous experience in management roles.*

### **Responsibilities & Essential Duties:**

- Greets customers, presents menus, answers questions, offers suggestions
- Expedites food during peak times
- Performs quality check with guests on service and food

- Handles inventories, orders goods and maintains par stocks of food & beverage supplies, utensils and equipment according to communicated arrangements
- Trains, supervises and monitors the quality of work of other associates
- Ensures day-to-day operations are consistent and corrects errors
- Follows up with guest complaints and be available for
- Scheduling, payroll and daily administration tasks related to the front of house restaurant.

**Essential Requirements:**

- High school diploma
- Minimum one year of experience in food and beverage and customer service, or one year in supervisory role
- Knowledge of wine characteristics and pairings considered an asset
- Experience with POS systems considered an asset
- Minimum two years in a lead roll

**Additional assets:**

- Diploma in hospitality
- Experience in leading a team
- Experience with Maitre D POS system

**Working Conditions:**

- Must be able to communicate clearly with customers, managers and other associates
- Must be able to reach, bend, and frequently lift up to 40 pounds
- Must be able to work in a standing position for long period of time (up to 8 hours)

**Salary:**

Based on the pay scale and benefits in effect at Thermëa by Nordik Spa-Nature. Flexibility is required.

**How to Apply:**

Please fill in the I-Recruitment job application questionnaire on our Careers page. <https://irecrutement.ca/employeur/?employeur=thermea>

Please note that only successful candidates will be contacted.