



## **Kitchen Supervisor**

### **Responsibilities:**

Assist Executive Chef in supervising, and coordinating the food and beverage activities of the kitchen staff to ensure food is prepared in an efficient and timely manner for the facility food service operation. Ensure that appropriate quantities of food are prepared and served in an efficient and timely manner. Must be able to manage kitchen staff in a professional and efficient manner according to guidelines.

### **Qualifications:**

- Minimum two-year culinary certificate from accredited school or equivalent combination of education and related
- Three years' culinary experience within a fast paced environment, at least two years' previous supervisory experience required
- Must have knowledge of food prep, proper knife handling, temperature control, and sanitation
- Must be able to understand and execute SAVOR...recipes, menus, and production sheets
- Ability to coordinate multiple tasks, meet production/service time schedules, and adapt to necessary and unforeseen changes
- Must have exceptional customer service, leadership and supervisory skills and have the ability to work in a team environment
- Must have current Serve Safe food handlers permit