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# Example of Food Production Supervisor Job Description

Our innovative and growing company is searching for experienced candidates for the position of food production supervisor. Thank you in advance for taking a look at the list of responsibilities and qualifications. We look forward to reviewing your resume.

## Responsibilities for food production supervisor

* Provide direction, guidance and supervision to employees to enable them to work more effectively
* Knowledge of cold food production processes
* Improve production process to increase productivity and process controls
* Ensure meal processing and pick-pack deadlines are met daily
* Ensure no shortages occur and all meals are produced to specification
* Ensure portions control is accurately measured by employees
* Train employee in production processes and measurements
* Proactively attend to employee relations issues to resolve them effectively and promptly
* Measure and manage productivity in the department to identify areas for improvement
* Manage storage and rotation of daily food production overages to minimize waste

## Qualifications for food production supervisor

* May be exposed to hazardous materials
* Able to meet time constraints in a fast paced environment
* AA in Culinary Arts or Hotel and Restaurant Management from an accredited educational institution required
* Two (2) years’ experience in an executive chef capacity that includes staff supervision required
* One (1) year purchasing, inventory management/inventory control experience required
* Successful completion of SERVSAFE Food Protection Manager Certification course within one year from date of hire into the position