



Example of Kitchen Supervisor Job Description

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Our innovative and growing company is hiring for a kitchen 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 kitchen supervisor

- Oversee food production to ensure quality and consistence with House of Blues standards Ensure timely delivery of food items (4-6 minutes for lunch appetizer
- Knows expectations and ensures that staff understands them and that they execute said expectations within the proper guidelines
- Assigning cleaning duties as allocated within Kitchen cleaning schedule ensuring kitchens have adequate coverage for cleaning of equipment and crockery, cutlery
- Ensure cleaning equipment (Scrubber-dryer, wet/dry vacuum) are well looked after and cleaned out after use
- Assisting chefs where required, moving goods, gathering correct kitchen equipment
- Follow recipes and/or product directions for preparing, seasoning, cooking, tasting, carving and serving soups, meats, vegetables, desserts and other foodstuffs for consumption in eating establishments
- Provide a quality product and monitor cost of sales, paying particular attention to excess waste
- Good working knowledge of the fundamentals of cooking , sauces, stocks and cooking procedures
- Assist in inspecting the cleanliness of the line floor and all kitchen stations
- Orders, distributes and stocks using cost control all food supplies

Qualifications for kitchen supervisor

- Sensitive to hot and cold temperatures
- Able to lift over shoulders and be on feet (balls) for entire shift
- Able to bend at waist, back, knees, with very limited or no limitations
- Friendly and polite, works well as part of a team
- Self-motivated and self-starter, able to work alone and remain focused