



# Example of Kitchen Supervisor Job Description

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Our innovative and growing company is hiring for a kitchen supervisor. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don't fill all of the qualifications, you may still be considered depending on your level of experience.

## Responsibilities for kitchen supervisor

- Assign, train and supervise specific duties to culinary Associates in a positive manner for efficient operation of the kitchen
- Lead and assist in the daily production for the restaurant outlets
- Develop and train culinary staff on daily specials for the restaurant
- Ensure proper, storage (including temperature setting) and rotation of food products so as to comply with health department regulations
- Oversees, supervises, and coordinates the activities of staff which may include cooks, food service workers and dishwashers
- Responsibilities include training associates
- Perform other duties as required, , special orders/modifications, food orders by ticket
- Oversee the daily operation of assigned area, complete opening/closing procedures, ensure safety of all ambassadors, guests and animals
- Develop ambassadors by providing training, feedback and coaching
- Understand and enforce all state/federal regulations, park policies and department procedures

## Qualifications for kitchen supervisor

- Experience working in a guest service oriented Food & Beverage establishment preferred
- Must be self-starter, self-motivated, and knowledge of creating and

- Work early mornings, nights, weekends, and holidays as needed
- Must be skilled in the preparation of vegetables, meats and fish
- Must have knowledge of buffet preparations