



Example of Kitchen Supervisor Job Description

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Our company is growing rapidly and is searching for experienced candidates for the position of kitchen supervisor. Please review the list of responsibilities and qualifications. While this is our ideal list, we will consider candidates that do not necessarily have all of the qualifications, but have sufficient experience and talent.

Responsibilities for kitchen supervisor

- Monitor steward's responsibility, quality and compliance
- Observe cafeteria to insure proper quality at all times
- Ensures at all times the entire kitchen and food storage areas meets local health department guidelines
- Must assist in the training of all stewarding duties
- Check BEO's – see what set up is needed to be done on shift
- Assist in maintaining cleanliness of all kitchens and HOH areas ensuring all maintenance needs are looked after
- Maintain regular attendance at department and operations meetings
- Keeping on top of food hygiene processes and paperwork
- End of day Banking
- Working with the General Manager to produce exciting new menus

Qualifications for kitchen supervisor

- EFoodHandlers Card (AZ Maricopa County Requirement)
- Safe Safe certified and understand all health codes for state of FL
- Culinary degree or 2 years of experience in upscale hotels
- Ability to lead and supervise other employees, perform detail work involving math calculations, problem solve, handle emergency situations
- Technical, Trade or Vocational School degree is required
- Previous Supervisory experience in kitchen preferred