



Example of Kitchen Supervisor Job Description

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Our company is searching for experienced candidates for the position of 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

- Cooking daily hot special
- Making amazing coffees
- Stocking up vending machines
- Develop and maintain the Food Safety Program including site HACCP plan
- Supervise and participate in activities to assure food service facilities, equipment and utensils are maintained in a clean and sanitary condition
- Supervise and participate in the production (mixing, slicing, chopping, cooking, assembly,), packaging and delivery of prepared food items from the central kitchen to satisfy the daily stores requirements
- Responsible for monitoring product food safety and quality throughout the manufacturing process including the monitoring of critical control points (CCP)
- Oversee and participate in the receipt, storage and rotation of food items and supplies
- Reviews and evaluates central kitchen operations and staff making recommendations for improving efficiency, quality and disciplinary actions as required
- Operate food service equipment including ovens, stoves, freezers, carts, can openers and warmers

Qualifications for kitchen supervisor

- Ability to maintain a clean, safe and environmentally responsible work

- Strong interpersonal and leadership skills and ability to interact positively with co-workers and have a strong sense of TEAM
- Assist and support kitchen team members in Kitchen and Sports Bar
- Visually inspect food quality and presentation
- Ensure compliance with company health, safety, and sanitation
- Oversees and supports assemblers, porters and logistics staff in executing their duties