Our growing company is hiring for a stewarding manager. Thank you in advance for taking a look at the list of responsibilities and qualifications. We look forward to reviewing your resume.

## Responsibilities for stewarding manager

- Communicates with culinary and front of house leaders and follow up with team solutions for issues
- Demonstrates professional grooming and appearance based on company policy
- Performs other stewarding manager responsibilities as needed
- Oversee and manage overnight Stewarding department
- Supervise non-exempt stewarding department employees
- Use judgment and discretion to prioritize work, assigns and monitors employee break schedules and attendance
- Oversees graveyard operations and the deep cleaning crew to ensure 11 bars and four restaurants meet Clark County Health Department standards
- Prepares and oversees staff cleaning schedules
- Trains all employees and ensures all health regulations are maintained
- Monitor and document employee performance

## Qualifications for stewarding manager

- Previous experience working in a large operation
- Strong knowledge of HACCAP
- Knowledge of Work Health & Safety Legislation
- 2-year degree in Hotel and Restaurant Management, Hospitality, Business Administration, or related major
- At least two years of Culinary or Food & Beverage management experience