Our company is growing rapidly and is looking to fill the role of 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

- Coordinates with other operational departments (culinary, stewarding, meeting services) regarding guest orders and changing needs, including equipment, food and menu items, delivery times, and other special arrangements
- Monitors compliance with food/kitchen rules, regulations, and laws
- Ensures that breakdown areas are built, properly staffed, and cleaned after each function
- Ensures that all equipment, transportation carts, and other items are cleaned and ready for use at the end of each shift
- Checks work areas and maintains compliance with local, state, and federal health regulations
- Prepares and disseminates shift report
- Handles team member complaints and concerns
- Support hotel leadership by developing and assuming key management responsibilities
- Assume the role of liaison between all departments within the food & beverage division and all other hotel departments
- Supervise departmental performance and provide them council

Qualifications for stewarding manager

- Knowledge of sanitation, dishwashing, maintenance, and safety standards
- Has an expert knowledge of the proper use of related chemicals

- Ability to manage multiple situations
- Ability to work with leaders in other departments to solve issues and concerns
- Ability to hold high standards in cleaning and sanitation