

ESKATON  
FOOD SERVICE SUPERVISOR

DEPARTMENT: Food Services

Exempt       X                        Non-exempt

JOB SUMMARY

The Food Service Supervisor is responsible for supervising the food service staff in the facility. The responsibilities for this position include: managing the kitchen and dining rooms, overseeing service of meals to residents, food preparation, providing consultation concerning the activities of the food service department in order to provide service as per professional and legal standards and to assess quality assurance standards. Also responsible for scheduling shifts and job assignments.

JOB RELATIONSHIPS

Responsible to: Administrator

Workers Supervised: Food service staff in the dining room, auditorium and private dining rooms, which includes food service cooks, wait staff, dishwashers, etc.

Interrelationships: Must work closely with the administrative staff of the facility, residents, families, visitors and vendors, corporate consultant dietitian.

QUALIFICATIONS

Education:

Must possess a High School diploma. Must also have a Food Service Management Degree or Dietary Assistant Level II or Technician Certificate preferred. Serv Safe certification required.

Training and Experience:

A minimum of three years work experience supervising food service operations.

Job knowledge:

Ability to understand and work harmoniously with residents, staff and healthcare professionals. Ability to maintain high professional and ethical standards. PC knowledge is helpful but not required.