Kitchen Supervisor

The Kitchen Supervisor is responsible for assisting in supervising the work of the Kitchen Assistants. Supports kitchen operations by performing a variety of tasks, including cooking, food preparation, cleaning, and dishwashing when needed. They must be able to work effectively in a fast-paced environment and follow established procedures to ensure the kitchen operates smoothly.

Responsibilities:

- Assist with food preparation, including preparing and cooking food items according to established recipes and procedures, chopping vegetables, measuring ingredients, and preparing dishes.
- Operate kitchen equipment, such as dishwashers and mixers, to support kitchen operations.
- Monitor trends and consult with management on ways to develop and implement appropriate strategies to correct negative trends.
- Clean and organize kitchen surfaces and equipment, ensuring that the kitchen is maintained to a high standard of cleanliness.
- Assist with inventory management, including monitoring stock levels, consulting with management regarding inventory that needs to be ordered, and restocking supplies as needed.
- Prepare and pack food items for orders as required.
- Follow all health and safety regulations and compliance requirements.
- Communicate effectively with other staff members, including kitchen assistants, servers, dishwashers, and management.
- Ensure all food items are prepared and served to company standards for quality, taste, and presentation.
- Follow all established company policies and procedures.

Qualifications:

- At least 3 years of experience in a professional kitchen preferred.
- High ability to multitask, manage time, and work efficiently.
- Ability to work effectively in a fast-paced environment and manage multiple tasks simultaneously.
- Strong attention to detail and commitment to quality.
- Ability to work collaboratively with other staff members, including servers, bartenders, and management.
- Understanding of health and safety regulations and compliance requirements.
- Ability to work a flexible schedule, including nights, weekends, and holidays as needed.