



## **Supervisor**

We are seeking a detail-oriented, reliable, and experienced restaurant supervisor to join our team. In this position, you will play a key role in managing all aspects of our restaurant. You will be expected to deliver a high-quality experience to our guests and motivate our staff to ensure excellent customer service. Supervisors will be responsible for maintaining quality and increasing profitability. Exceptional management skills and a strong understanding of customer service are a must.

### **Restaurant Supervisor Duties and Responsibilities**

- Oversee all front and back of the house restaurant operations
- Ensure customer satisfaction through promoting excellent service; respond to customer complaints tactfully and professionally
- Maintain quality control for all food served
- Analyze staff evaluations and feedback to improve the customer's experience
- Project future needs for goods, kitchen supplies, and cleaning products
- Oversee health code compliance and sanitation standards
- Seek ways to cut waste and decrease operational costs
- Generate daily reports
- Train new employees and provide ongoing training for all staff
- Attend weekly staff meetings

### **Restaurant Supervisor Requirements and Qualifications**

- High school diploma required
- Significant work experience in management and the hospitality industry
- Strong working knowledge of food and beverage service
- Ability to use restaurant management software
- Strong leadership skills
- Decisive and critical thinker

### **Nice to Have**

- Front and back of house experience is a plus