

Restaurant Supervisor Job Posting

Positions Available –

South Florida- Summer

North Carolina-Spring

Southern California-Winter/Spring/Summer

We are seeking an experienced restaurant supervisor to join our Great Greek team. In this role, you will be asked to perform a variety of functions. This starts with providing our guests with a consistently high-quality dining experience. To do this, you will need to motivate our staff and demonstrate superior customer service skills.

As a supervisor, you will also help our team meet its standards for quality and profitability. This will involve ensuring that all food health and safety requirements are met. Your job may also require you to hire new staff, train them, and create schedules that reflect the dynamic needs of the restaurant.

Restaurant Supervisor Responsibilities:

- Assist in the hiring and training of new employees as well as the continuous training of existing staff.
- Supervise both front and back of house operations, including wait staff, kitchen crew, and bussing staff.
- Maintain high-quality food standards.
- Manage our kitchen staff's compliance with all health code and sanitation requirements.
- Provide exceptional customer service and lead staff to do the same.
- Respond to customer complaints quickly and resolve them effectively.
- Work with staff to project future needs for kitchen supplies, goods, and cleaning products.
- Maintain inventory of all needed supplies.
- Identify methods our restaurant can use to cut waste, decrease costs, and improve profits.
- Manage the work schedules of our restaurant's staff.

Restaurant Supervisor Requirements:

- High school diploma or GED
- Previous supervisory experience in the hospitality industry
- Strong multi-tasking skills
- The physical ability to remain standing for long periods of time

- Exceptional organizational, communication, and customer service skills
- Strong administrative skills

Objective : Skilled Restaurant Supervisor with 2 years of experience, winning attitude and desire to deliver an exceptional dining experience. Focused on serving high expectations and raising service standards. Seeking to advance a professional career in the restaurant industry.

Skills : CPR, Food Safety, Highly Organized, Kitchen, Operations, Computer, Cash Register, Scheduling, Customer Service, Problem Solving, Banquet Setups, And Staff Management.