



## Kitchen Shift Supervisor Job Description

**Position:** Kitchen Shift Supervisor

**Updated:** September 2021

**Supervisor:** Director of Food Services

### **Overview:**

We are looking for an energetic, hardworking individual to join our fast paced culinary department for the winter season. Must be self-motivated to go above and beyond the basic responsibilities outlined below and be able to practice good communication with team members and across other departments. The primary focus will be to effectively manage and train line cooks with direction from the Assistant Director of Culinary Services.

### **Job Description:**

- Oversee staff of up to 12 during a shift.
- Effectively train, coordinate duties and delegate responsibilities to staff.
- Proactive help in strategizing and motivating staff.
- Training in food safety.
- Prepare and serve food. This is a hands on position.
- Ability to answer questions and resolve any problems that may occur.
- Responsible for proper closing of kitchen.
- All other duties as assigned.

### **What we expect of you:**

Energetic person that can work in a fast paced environment. Able to follow directions with limited supervision.

### **Requirements:**

- Heavy lifting and stairs are required.
- Standing for long periods of time.
- Ability to work long hours including evenings, weekends and holidays.
- Ability to work in a fast-paced environment.
- Work well with other team members.
- Wear uniform at all times while on duty.
- Ability to work with young, inexperienced employees.

### **What to expect from us:**

Work schedules vary, seven days a week. Schedules are influenced by weather conditions and guest attendance. Pats Peak provides uniforms shirts; you need to provide Khaki pants. Employment for the season is usually from the beginning of December through the end of March. We offer free skiing, rentals and lessons; meal discounts and discounts in our retail shop.