

Employee Requisition Form

Position to Be Filled: F/B Supervisor

Purpose: Provide exemplary customer service to the Guests of the Tachi Palace Hotel & Casino by supervising venue staff members

Required Qualifications / Essential Duties:

- Provide for first class restaurant operations by supervising front of house Food and Beverage leads and Line associates.
- Provide quality and timely support to the Food and Beverage Assistant Manager by (a) providing backup in that person's absence (b) participating in planning and special projects (c) implementing and managing assigned projects (d) recommending enhancements and changes to improve operations
- Ensure that the front of house staff reports to work in proper uniform ready for work, hold pre-shift meetings, ensure that the venue is appropriately equipped for upcoming shift and that venue has adequate coverage
- Provide for quality service in all areas of the venue by continuously monitoring performance, customer feedback, and by making adjustments or changes as needed
- Track daily labor and match it to labor for each shift
- Ensure that the restaurant is maintained in an inviting and appealing manner
- High School Diploma or GED preferred
- Minimum 2 years experience in a fast paced food service environment plus 1 year minimum front of house supervisory or lead experience.
- Must be able to use Microsoft Word, Excel and Outlook

Reports To: F/B Assistant Manager

Starting Rate of Pay: D.O.E

Approximate Hours: 40

Date Needed: ASAP

Filling Deadline: Open Until Filled

Recruitment Representative
kam

Date Posted