

**Company Name**

The Elyton Hotel (Kitchen Supervisors)

Type- Job Title, job description, & employee qualifications.

The Kitchen Supervisor will be responsible for overseeing the daily operations of the kitchen, including food preparation, cooking, and cleaning. The ideal candidate will have experience in a supervisory role, as well as a strong knowledge of food safety and sanitation practices.

BENEFITS:

Competitive Salary!

Benefits - Health, Dental, Vision, Life Insurance, and other supplemental options!

401k with employer MATCH!

Paid PTO!

Uniforms Provided for most positions!

Team Member Hotel Discount Program!

ESSENTIAL FUNCTIONS:

Supervise kitchen staff, including cooks, prep cooks, and dishwashers

Ensure that all food is prepared and cooked to the highest standards

Maintain a clean and organized kitchen

Monitor inventory levels and order supplies as needed

Train new kitchen staff on food safety and sanitation practices

Develop and implement new menu items

Ensure that all kitchen equipment is properly maintained and serviced

Adhere to all health and safety regulations

SPECIFIC JOB KNOWLEDGE, SKILLS AND ABILITIES:

High school diploma or equivalent

At least 2 years of experience in a supervisory role in a kitchen environment

Strong knowledge of food safety and sanitation practices

Excellent communication and leadership skills

Ability to work in a fast-paced environment
Flexibility to work evenings, weekends, and holidays as needed

PHYSICAL DEMANDS:

Ability to stand for extended periods of time
Ability to lift up to 50 pounds
Ability to work in a hot and humid environment

QUALIFICATION STANDARDS:

High school diploma or equivalent; additional culinary arts or hospitality management education preferred.
Several years in a commercial kitchen or food service, with progression to roles like line cook or sous chef.
Proficiency in cooking techniques, food safety standards, and kitchen equipment operation.
Proven ability to supervise and motivate kitchen staff, including training and mentoring.
Strong ability to manage kitchen operations, including inventory and food preparation schedules.
Clear communication to coordinate with kitchen staff, front-of-house team, and management.
Quick resolution of kitchen issues, such as equipment problems or customer complaints.
Understanding of food handling, sanitation, and kitchen cleanliness regulations.
Collaborative work style to support kitchen staff and achieve common goals.
Flexibility to work in a fast-paced environment, including evenings, weekends, and holidays.

Contact Name

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