

AgriLife Classification Description

Last Updated: 02/10/12

4302
FOOD SERVICE SUPERVISOR I
11/01/01

SUMMARY

General Description: Supervise staff and student employees within an assigned area of operation.

DUTIES

Typical: Participates in and supervises the preparation, handling, and serving of food; supervises the washing of glassware, dishware, and silverware; maintains applicable sanitation standards throughout area of responsibility; supervises and participates in serving customers; performs related duties as required.

SUPERVISION

Received: General and special instruction and review from administrative supervisor.

Given: General and special supervision to subordinate staff and Student Workers.

EDUCATION

Required: Ability to comprehend instructions. One year experience in institutional or commercial food service operations.

Preferred: High school graduation.

LICENSES, CERTIFICATES OR REGISTRATION

Required: Will be required to obtain Food Handler's card for continued employment.

Preferred: None.

KNOWLEDGE, ABILITIES AND SKILLS

Typical: Use of standard commercial food service equipment and utensils.