

AgriLife Classification Description

Last Updated: 8/29/05

4303
FOOD SERVICE SUPERVISOR II
11/01/01

SUMMARY

General Description: Supervises small groups of staff and student employees in the performance of technical and general production and service functions.

DUTIES

Typical: Supervises and assigns duties to employees engaged in preparing, handling, and serving food; supervises the washing of glassware, dishware, and silverware; oversees maintenance of food service equipment; maintains sanitation standards throughout area of responsibility; performs related duties as required.

SUPERVISION

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

Given: General and special supervision of subordinate staff and Student Workers in their area of responsibility.

EDUCATION

Required: Ability to comprehend instructions.

Preferred: High school graduation.

EXPERIENCE

Required: Two years in institutional or commercial food service operations.

Preferred: Limited supervision in food preparation and service.

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.