

AgriLife Classification Description

Last Updated: 4/17/02

4304
FOOD SERVICE SUPERVISOR III
11/01/01

SUMMARY

General Description: Directs and develops the task requirements of subordinate staff in preparation and service of food, sanitation operations, and other related functions.

DUTIES

Typical: Participates in assigning requirements and supervising subordinate staff and student employees in preparing, handling, and serving food, and supporting customers; maintains sanitation standards throughout area of responsibility; performs limited record keeping functions; performs related duties as required.

SUPERVISION

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

Given: General supervision of subordinate staff involved in the operation of preparing food, serving meals, and assuring proper sanitation.

EDUCATION

Required: Ability to comprehend instructions and maintain and evaluate records.

Preferred: High school graduation.

EXPERIENCE

Required: Three years in providing food service at a commercial or institutional food service operation including one year in a supervisory capacity.

Preferred: None.

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.