



## **Food Service Manager** **Job Description**

### **REASON WHY POSITION EXISTS**

Position is responsible for leading and overseeing the daily operation of our food service. This is a full or part time position and reports to the General Manager.

### **DUTIES & RESPONSIBILITIES**

- Schedule staff based on operating hours
- Supervise day-to-day food service operations
- Manage inventory and order food and supplies Ordering an accurate amount of supplies
- Training, schedule and leading a team of up to 15 employees
- Manage revenues and expenses to ensure budget goals are met. Budgeting and scheduling
- Monitor and maintain compliance with food safety and sanitation standards
- Monitor sales and make adjustments to menu, pricing and specials
- Collaborate with other departments
- Serve as park's Manager on Duty on a rotating basis
- Participate in other projects and activities as assigned

### **EDUCATION/TRAINING/EXPERIENCE**

- Experience in food service
- Serv-Safe certification preferred
- Previous managerial experience preferred

### **QUALIFICATIONS/REQUIREMENTS**

- Excellent customer service, communication and problem-solving skills
- Excellent cash-handling experience
- Strong attention to detail, speed, and accuracy
- Ability to multi-task and work in a fast-paced environment
- Strong work ethic and positive attitude
- Experience managing a team
- Ability to work nights and weekends
- Work with minimal supervision

### **ESSENTIAL PHYSICAL DEMANDS**

- Walk and stand during entire shift
- Continuously reach, bend, lift, carry, stoop and wipe



- Remain stationary for long periods of time
- Frequently wash hands
- Able to lift up to 50 lbs
- Able to manipulate fingers, hands and arms to reach, carry, serve, etc
- Communicate with guests and staff