



Job Description

Title: CAFÉ STAFF/SUPERVISOR

Reports to: Assistant Manager

Summary of Position:

Café Staff/Supervisor is primarily responsible for preparing food items to be used in all menu items. The Café Supervisor is also responsible for receiving inventory and verifying the orders.

Duties & Responsibilities:

- Prepares all café menu items using standard facility equipment ensuring quality and efficiency and customer satisfaction.
- Assumes responsibility for quality of products prepared and served.
- Maintains the cleanliness of the cafe to meet or exceed Health Department standards for cleanliness, food handling and sanitation.
- Monitors stocks of ingredients and food items and assists with the preparation of inventory supply orders.
- Receives delivered food stocks and supplies, verifying receipt of ordered items.
- Ensures the neatness, cleanliness and orderliness of the facility by sweeping, mopping, stocking shelves, removing trash, etc.
- Stores and rotates all products properly (follows FIFO).
- Properly stores, labels and dates all products.
- Ensures that all items meet or exceed food safety standards.
- Regularly performs temperature checks and reports any variances to management.
- Presents a clean-cut, neat and professional image.
- Properly maintains and uses all equipment per manufacturer's and company specifications.



- Exhibits and encourages proper hygiene and sanitary habits.
- Maintains a friendly, courteous and cheerful demeanor at all times.
- Provides assistance to other employees to contribute to the best overall operation of the park.
- Constantly cleaning all countertops and tables in café seating area.
- Constantly pushing in chairs and straightening up café seating area.
- Re-stock condiment area and make sure everything is neat and clean.
- May supervise and oversee other areas/stations and personnel depending upon management staffing needs.
- Performs other duties or roles as assigned by management.
- Prepares customer orders to company specifications.
- Completes opening and closing checklists on a daily basis.
- Servsafe certified.

Qualifications:

- High school diploma preferred
- Restaurant kitchen experience preferred
- Willingness to be a team player and hard worker.
- Must be friendly and outgoing.
- Facility experience a plus but not required.
- Able to communicate clearly with customers and other employees.
- Able to reach, bend, stoop and frequently lift up to 40 pounds.
- Be able to work in a standing position for long periods of time (up to 9 hours).
- Able to see clearly (with or without glasses) to read, interpret and understand recipes, menus, food orders, packing slips, etc.
- Able to hear and speak effectively.
- Able to sense degrees of temperature.