## Cannon Beach Conference Center Job Description



Job Title:	Dining Room	Supervisor	
Department:	Food Service	Pay range:	
Reports to:	Food Service Manager	Category:	Salaried, exempt
		Date approved:	October 2023

## **General Position Summary**

Responsible for hospitality services in all dining rooms and other food service areas within approved annual budget.

## **Essential Functions/Major Responsibilities:**

- Oversee dining room operations and maintenance:
  - Setup, serving and cleanup.
  - Appearance and cleanliness.
  - Guest relations
- Supervise dining room staff:
  - training
  - Motivation, quality control, enforcing policies and procedures.
  - Conduct shift meetings, recreational and social opportunities.
  - Performance evaluations for summer staff and assigned CA's.
  - Coordinate the supervision of multiple dining rooms.
- Oversee setup of coffee breaks, snacks, hospitality tables and coffee stations.
- Assist with guest special diets as directed by the food service manager
- Oversee food service laundry, including uniform inventory.
- Edit timeclocks weekly
- Coordinate with conference and retreat leaders and other departments.
- Assist in maintaining good stewardship of the food service budget, including ordering and inventory of dining room supplies.
- Coordinate staffing and scheduling needs with central scheduler.
- Participate in regular supervisor, department and staff meetings, and prayer times.
- Support organizational safety program:
  - Train employees working in the department in safety procedures, including but not limited to MSDS, bloodborne pathogens and use of PPE.
  - Document safety training on the CBCC server training file
  - Enforce safety policies and procedures.
  - Maintain MSDS books, accident logs, and safety procedures.
  - Backup or assist the food service Department Evacuation Coordinator (DEC) in the event of a tsunami evacuation.

NOTE: This job description is not intended to be all-inclusive. Employee may perform other duties as needed to meet the ongoing needs of the organization.

## **Qualifications/Skills Required:**

- A Christian in agreement with CBCC's statement of faith, purity policy and with a consistent Christian testimony and growing personal relationship with Jesus Christ.
- 2 or more years dinning experience.
- Detail oriented, highly organized, efficient, self-motivated, and service oriented.
- Able to communicate with staff, other departments, and guest groups in a professional manner.
- Experience hiring, training and supervising people in a food service environment.
- Some college preferred.
- Good math skills
- Willing to work a varied schedule including split shifts, weekends, and holidays.
- Valid Oregon food handler certification.
- Valid driver's license preferred.

Physical Demands:							
Sit <u>1-2</u> Consecutive h	ours <u>1-2</u> Tota	ıl hours per day	/				
Stand/Walk <u>3-4</u> Consecutive h	ours <u>6-7</u> Tota	ıl hours per day	/				
Employee may alternate between sit/stand as needed.							
Only uses left hand/arm	Only uses righ		Uses both	th hands/arms			
	None or N/A*	Occasionally*	Frequently*	Continuously*			
Hand/Wrist Work		$\boxtimes$	· 🗆 ´				
Grasping		$\boxtimes$					
Pushing/Pulling		$\boxtimes$					
Fine Manipulation		$\boxtimes$					
Reach Above Shoulder		$\boxtimes$					
Bend/Twist		$\boxtimes$					
Kneel/Squat		$\boxtimes$					
Climb/stairs		$\boxtimes$					
Lifting/Carrying 1-10 lbs.		$\boxtimes$					
Lifting/Carrying 11-20 lbs.		$\boxtimes$					
Lifting/Carrying 21-50 lbs.		$\boxtimes$					
Lifting/Carrying over 50 lbs.	$\boxtimes$						
Distance objects are carried:	200 yards						
Distance objects are carried.	*Key						
Occasionally	Frequently		Continuously				
3 hours or less	3-6 hours		6-8 hours				
1-33% of day		34-66% of day		67-100% of day			
20 x per hour or less		20-120 x per hour		More than 120 x per hour			
60 x per day or less	60-720 x per	60-720 x per day		More than 720 x per day			
Employee signatureDate							
Supervisor or HR signature		D	ate				