

FOOD SERVICE SUPERVISOR

I. DEFINITION

FOOD SERVICE SUPERVISOR

There are eight allocation types.

- 1) Positions responsible for supervising the day-to-day operation of a limited-scope food service operation such as a delicatessen.
- 2) Positions responsible for supervising the day-to-day operation of a restaurant concept that does not have regular alcohol service or on-going extensions of operations such as brat stands or ice cream carts in other locations.
- 3) Positions responsible as an assistant manager on a shift or weekends in a complex, extended-hours restaurant concept typified by service throughout the lunch and supper hours, regular alcohol service into late-night hours, a menu which varies from day-to-day and includes both hot and cold entrees, and continuous or seasonal extensions of operations into other indoor or outdoor locations.
- 4) Positions responsible for supervising a cluster (two or three) of “fast food” outlets comprising a sub-unit of a student center food court.
- 5) Positions responsible on a shift or weekends for supervising food distribution and/or service.
- 6) Positions functioning as the assistant to the manager of catering services in a full-time catering program in a university food service program.
- 7) Positions that supervise banquet and event catering for the smaller, lesser revenue-producing UW-Extension conference centers (such as the Friedrich Center).
- 8) Positions responsible for supervising a centralized dishroom.

II. QUALIFICATIONS

The qualifications required for these positions will be determined at the time of recruitment.

III. RELATED POSITIONS

Food Service Manager