

MSP Food & Beverage Supervisor



INCUMBENT: Vacant
REPORTS TO: MSP Executive Director
LOCATION: Bowling Green, KY
STATUS: Full-time, Hourly
DATE: TBD

DESCRIPTION

The MSP Food & Beverage Supervisor will oversee food services for corporate events and our quick service snack shack. Duties for this role will ensure food cleanliness/neatness, product quality, staff safety, food safety, and alcohol service of these operations. This role will both perform and lead staff in duties including cashiering, grill cooking, food prep, corporate event set up, service, inventory, stocking, and cleaning. The MSP Food and Beverage Supervisor will set the example of exceptional customer service to guests of the Motorsports Park.

ESSENTIAL DUTIES AND RESPONSIBILITIES

- Schedule, train, and oversee F&B staff in all areas to ensure the daily success of F&B operations.
- Greet and acknowledge every customer in a friendly, fast, courteous, and efficient manner.
- Prepare and cook food according to recipes, quality standards, presentation standards, and food preparation instructions.
- Accurately take customer orders in person, paying strong attention to order details to prevent waste and to promote positive customer interaction.
- Order & maintain food service supplies by processing & receiving orders from suppliers.
- Maintain food safety and sanitation standards in handling and managing all products produced.
- Perform housekeeping duties to keep F&B areas and F&B equipment clean and organized.
- Collaborate with team members and communicate relevant information to MSP Executive Director.
- Proactively identify and assist with working in areas of the F&B operation where help is needed.
- Ensure all alcohol services are operated in compliance with state & federal laws.
- Collaborate with MSP Sales team on events scheduling and F&B preparedness.
- Maintain F&B cost of goods commensurate with revenue.
- Responsible for F&B areas compliance with all state & local health inspections.
- Responsibilities are not all-inclusive, additional duties may be assigned.

EDUCATION/EXPERIENCE

- High School Diploma or equivalent preferred.
- Prior work experience in a restaurant environment preferred.
- Prior grill cooking experience preferred.

QUALIFICATIONS

- Ability to operate grill and other food service equipment in an efficient and safe manner.
- Ability to read and comprehend simple instructions, short correspondence, and memos.
- Must be able to provide prompt and courteous customer service in person and over the phone.
- Ability to operate a cash register or other POS.
- Ability to stay organized and multi-task in a professional and efficient manner.
- Ability to obtain & sustain food safety certification.
- Ability to obtain & maintain responsible vendor certification.
- Must be a self-starter and be able to work independently and under pressure in a fast-paced environment.
- Strong work ethic and unquestioned personal and professional integrity.
- High level of commitment to team and company values.
- Strong attention to detail, establishing priorities, and following instructions.
- Valid state driver's license required.

ESSENTIAL PHYSICAL REQUIREMENTS

- Must have sufficient mobility to regularly stand, bend, reach, push, pull, lift, carry, and walk throughout the F&B environments.
- Ability to lift and carry 25+ lbs. and push/pull 50+ lbs.