



Savor
The
Flavor

Position: Shift Supervisor

Reports to: Momentum Coordinator

MISSION STATEMENT

Our mission is to remain head and shoulders above our rivals in the restaurant arena. We believe that a component measure of our success will be the shareholder value we create through our core values and sustainable commitments. This value will be a direct result of our ability to enhance and crystallize our current Commerce Leadership position. The stronger our Commerce Leadership position, the more compelling our economic model. Commerce Leadership can translate directly to greater revenue, sizable profitability, major capital velocity, and correspondingly enhanced returns on capital invested. We are ladies and gentlemen serving ladies and gentlemen.

CORE VALUES

- Become solution and innovation focused.
- Trust must permeate the organization.
- Execute sanguine energy from the top down.

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Filsaime Flavors is looking for skilled Shift Supervisors. A Shift Supervisor is a leader who coordinates daily production activities in our restaurants to facilitate high level productivity. You are a part of the leadership team and is seen as a technical professional in the organization. Your job description entails providing solutions to

difficult and complex production tasks. The Shift Supervisor is responsible for achieving the desired end result of your shift revolving around speed, quality and service of your shift. You are tasked to carry out company standards diligently, giving directions to team members on best ways to perform their tasks. Shift Supervisors participate in production activities with team members, leading by demonstration, and showing them how to do the job effectively. A Shift Supervisor understands the power of teamwork and will delegate tasks and responsibilities to team members in their areas of strength to enable them to put in their best, contributing to the successful accomplishment of production tasks. The Shift Supervisor will always be around during production to monitor workers' activities, providing solutions to problems encountered and examining the nature of work done, to check for quality.

Primary Responsibilities:

- Deliver the Filsaime Way in every transaction, the Filsaime Way is ensuring hot food is served hot and cold food is served cold as well as exhibiting the phrase "My Delight" after each "thank you" from a guest.
- Create a safe and conducive environment to team members, by taking precautionary measures against accidents, and providing safety garments to serve as shield to them in the case of production hazards and accidents.
- Make arrangements to train team members on more effective production techniques to increase their technical knowledge and make them more effective to increase productivity. Personally engage Culinary Operators, Dispatch Operators and Consumer Advisors in training exercises to transfer knowledge and expertise to them.
- Encourage team spirit among workers by giving them collective tasks and creating channels for them to assist each other in achieving production goals.

- Complete shift change before every shift that includes shift inventory, counting the safe, and ensuring your shift has the correct amount of food to maintain your shift.
- Manage resources effectively to prevent waste as this could lead to loss or shortage in the overall production.
- Develop and implement strategies to promote hard work amongst team members by rewarding outstanding performance with incentives, while encouraging others to work harder by putting them through.
- Carry out production tasks in accordance with industry standards, obeying legal authorities, and federal and state laws to avoid legal suits.
- Ensure that team members abide by production specifications, using the right instruments and procedures to boost production quality and service delivery.
- Review performance of team members, outlining their strengths and weaknesses, and devise strategies to harness their strengths, to make up for their shortcomings.
- Build good relationships with team members to win their loyalty and offer assistance in solving their problems, to put them in the right frame of mind in the discharge of production tasks.
- Supervise orders and delivery of production materials and inspect them for good quality.

Requirements:

- Must be 18 years of age.
- Must pass background check.
- Submit your auto biography.

Perks:

- ⊞ Severance Package.
- ⊞ Defined Benefit Pension.

- ⌘ Perseverance Development Plan.
- ⌘ Paid 1-hour breaks for hourly personnel.

Job Type: Full-time

Pay: \$18.00 - \$19.00 per hour