

****EXTERNAL POSITION OPENINGS****
F&B SUPERVISOR (Day Shift)



RATE OF PAY: Depending upon experience

LOCATION: Red Lake, MN

OPENS: July 23, 2024

CLOSES: August 5, 2024

POSITION OBJECTIVES:

Under the general supervision of the F&B Manager, the F&B Supervisor is responsible to oversee assigned Food & Beverage Shift for Seven Clans Casino.

DUTIES AND RESPONSIBILITIES:

- Responsible to ensure smooth operations exists in assigned area, including: staffing, inventory, quality assurance and customer service.
- Assigns employees, supervises, and participates in the serving of customers and preparation of meals, ensuring established guidelines are met.
- Inspects foods and food handling to maintain quality standards.
- Investigates and resolves food quality, employee, and service complaints.
- Responsible to ensure approved policies and procedures are adhered to and maintained.
- Analyzes and recognizes deficiencies or problems areas and provides solutions to achieve desired results.
- Maintains adequate inventory to ensure adequate quantities are maintained and spoilage minimized.
- Responsible to be alerted to maintenance needs, including preventative maintenance.
- Completes required paperwork and recording of transactions.
- Participates in the review of associates and completes necessary paperwork as required by established policies and procedures. Maintains training program for departmental new hires.

REQUIRED QUALIFICATIONS:

It is required the F&B Supervisor have at least a two-year vocational degree or High School diploma or GED with related experience

SEND COMPLETE APPLICATION/RESUME TO:

Victoria.mostrom@7clans.com – Human Resources Office,
20595 Center St. E. Thief River Falls, MN 56701
Website: www.sevenclanscasino.com