



Position

Colors Bistro Supervisor

Responsibilities

- Welcome guests in a friendly and polite manner, creating a positive first impression.
- Ensuring guests are served promptly while checking on qualify of service and food.
- Assist service staff with providing water, coffee, etc. when necessary to ensure service is efficient.
- Organize staff breaks ensuring timing allows for service to continue efficiently.
- Complete night deposit for the restaurant.
- Liaise between kitchen and restaurant staff to ensure smooth operation.
- Closing restaurant at night, ensuring restaurant is ready for service the next day.
- Ensure buffet is stocked adequately throughout the shift.
- Handling guest concerns in a positive manner with a problem solving approach.
- Assist in verifying hours worked by staff and payroll.
- Ensuring staff appearance is according to standards, i.e., name tags, uniforms, etc.
- Review with associates applicable safety rules/procedures and monitor compliance.
- Performing all duties in a safe manner according to established safe work practices.
- Reporting any accidents, injuries, near misses and/or hazardous conditions.
- Other related duties as necessary.

Qualifications

- Must be minimum 18 years of age for the purpose of serving alcohol.
- Previous and food service experience.
- General liquor and wine service knowledge and experience.
- Previous supervisory experience with good leadership & communication skills.
- Well organized with have good cash handling skills.
- Punctual and reliable.

Hours of work

Days of the week vary according to business levels. Shift vary between $6:00 \, \text{am} - 10:00 \, \text{pm}$; weekends and holidays required.

Reports to

Colors Bistro/ Express Stop Manager