

Dining Room Supervisor (Full-Time)

Youville Place

Youville Place is looking for a kind, caring and compassionate individual to help lead the Youville Wait Staff.

In this position you will be responsible for:

- Ensure adequate staffing for front of house and collaborate with Chef Manager during scheduling, communicating all necessary changes in staffing
- Supervise all procedures in dining room including turnover for meals
- Develop check lists for efficient and effective completion of tasks
- Report all potential problems, hazards or indicants to Director of Dining Services
- Seat residents and guests
- Assist, support and council staff as needed in a professional manner
- Record resident meals, trays, and guests daily and forward to receptionist noting residents who were absent from dining room
- Address residents' concerns with timeliness, communicating with dining staff, Chef Manager and Dining Service Director.
- Ensure continuous and seamless operation of FOH and BOH, maintaining quality of food and service to the residents, family members and staff at all-times, particularly in the absence of the Chef Manager

The typical hours will be Tuesday through Saturday 11:00am-7:30pm.

We are an Assisted Living Residence with a two hundred year legacy of care and service. We continually evolve our services and programs to meet the changing needs of residents. If you are interested please forward resume, or apply on site by filling out an application.

For consideration please submit a cover letter and resume to careers@youvilleassistedliving.org