



POSITION: Food Service (Concession) Supervisor
DEPARTMENT: Food & Beverage, Concessions
REPORTS TO: Food & Beverage Manager
STATUS: Hourly, Non-Exempt

ASM Global, the world's leading venue management and services company has an excellent and immediate opening for a Food Service Supervisor at the Avenir Centre. This position supervises all aspects of concessions operations.

AREA OF RESPONSIBILITY:

- Supervises the concessions employees in the preparation and service of food and refreshments, as well as clean-up.
- Assists in the training of concessions employees engaged in preparing and cooking foods to ensure high quality, efficient and profitable food service.
- Assists in purchasing refreshments, according to anticipated demand and familiarity with public taste in food and beverages.
- Directs storage, preparation, and serving of refreshments by other workers at refreshment stand or circulating throughout audience.
- Assigns concessions workers to locations.
- Inventories supplies on hand at end of each day or other designated period.
- Works within guidelines for food and labor costs.
- Helps in Banquets during peak needs when Concession demands are low.
- Must have the ability to work as needed to open and close cash events.
- Perform other duties as assigned based on event needs.

EDUCATION AND EXPERIENCE

- Minimum high school diploma or GED.
- 1 to 2 years related experience and/or training or equivalent combination of education and experience is preferred.
- Cash handling experience preferred.
- Ability to interact with all levels of staff including management and clients.
- Must be thoroughly familiar with alcohol management procedures.
- Hold proper Food handler's certification.
- Ability to function in a fast-paced, team-oriented environment.
- Commitment to exceptional guest service.
- Excellent communication skills.
- Proficiency in English required, proficiency in French preferred

COMPENSATION

Compensation is dependent on experience. This position is part-time, primarily evening and weekend shifts. All Food & Beverage scheduling is dependent on the Avenir Centre's events calendar.



PHYSICAL DEMANDS / WORKING CONDITIONS

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee may be required to work both indoors and outdoors as required by the function, in a loud noise environment. Must have the physical ability to maneuver around facility, at times, walking and/or standing and navigating stairs for 8-10 hours or greater as required. Must be able to lift/transport up to 50 pounds. This position has direct contact with guests, managers and employees.

NOTE

The essential responsibilities of this position are described under the headings above. They may be subject to change at any time due to reasonable accommodation or other reasons. Also, this document in no way states or implies that these are the only duties to be performed by the employee occupying this position.

TO APPLY

Please send resumes to:

Justin Berry
Food & Beverage Manager
jberry@avenircentre.com

Please ensure the subject line reads: ***Food Service (Concession) Supervisor***
Only successful applicants will be contacted.