

## **Position Description**

Position Title:	Classification:
Kitchen Steward Supervisor	F & B Casual - Level B
Faculty/School/Office: Food and Beverage Department	Date Position Classified/Updated: March 2024

## Purpose of the Position:

As Kitchen Steward Supervisor, you will carry out all aspects of your designated area as directed by your supervisor including but not limited to cleaning and sanitizing of all kitchen areas, rubbish removal, cardboard recycling, dish wash operation, manual pot washing and food and beverage outlet cleaning. You will also be required to supervise Kitchen Stewards Grade 1 and 2 ensuring all aspects of the cleaning regime are completed each shift. You will also be an integral player in working as part of a cohesive team or singularly as required to deliver high standards of cleanliness and customer satisfaction.

Your professional conduct and manner will assist in ensuring the position of the Bond University Food and Beverage Department as the preferred venue for students and guests to enjoy quality food and service in clean, pleasant and safe surroundings. You will ensure that you work within all guidelines, policies and procedures at Bond University in regard to State and Federal legislation for WHS and health and Hygiene and company policies.

It is not the intent of this position description to limit the scope of this position in any way but to give an overview of this role within the Food and Beverage Department. You may at times be required to work at other tasks and areas as directed by the Head Chef, the General Manager - Hospitality Services and the Director, Campus Life.

## Reporting Relationship:

This position reports to the General Manager -- Hospitality Services:

General Manager - Hospitality Services

Kitchen Steward Supervisor

## Selection Criteria:

- Previous stewarding experience in a high volume food and beverage environment
- Excellent communication
- Leadership skills and team player
- Ability to problem solve and think laterally
- Strong customer service ethic and skills
- Ability to work under pressure with multi-tasks

Competency	Responsibility
Guest Focus	<ul> <li>Ensure you deliver exceptional service that is swift, efficient, and friendly and meets the internal and external guest's needs at all times.</li> <li>Treat problems or potential problems promptly, aiming for minimal guest dissatisfaction</li> <li>Ensure all interactions with employees and guests are conducted to Food and Beverage Divisions principles of customer service</li> <li>Continually seek opportunities to enhance quality of service to the employee and guest</li> <li>Provide friendly, professional, and courteous responses to telephone calls in accordance with the F&amp;B divisions standards</li> </ul>
Communication	<ul> <li>Support the use of notice boards and staff meetings as an integral communication tool by regularly passing on information</li> <li>Follow Bond University policies and procedures applying to the workplace and department specifics.</li> <li>Maximise opportunities to build interpersonal skills and team building relationships.</li> </ul>
Operational Performance and Development	<ul> <li>Report all maintenance requests and incident to appropriate departments and managers</li> <li>Maintain pro-activity on all incidents and potential hazards, which can affect the guest/staff at all times by reporting to supervisor.</li> <li>Ensure the facilities and equipment are maintained to the highest level of cleanliness and hygiene standards</li> <li>Any problems, which occur in the workplace, are reported to the manager for resolution</li> <li>Be proactive in advising supervisor/manager when tasks are completed.</li> <li>Apply occupational, health and safety practices and procedures.</li> <li>Accurately and effectively respond to emergency and special situations involving equipment, staff and guests.</li> <li>Maintain all company policies in relation to safety, service, cleanliness, efficiency and presentation.</li> <li>Ensure correct Food and Beverage handling procedures are adhered to.</li> <li>Carry out "hands on" manual work on a daily basis to ensure service and facilities are presented to predetermined standards in an efficient and timely manner</li> </ul>
Financial Awareness	<ul> <li>Correctly and accurately complete your timesheet, ensuring your times are countersigned by a supervisor.</li> <li>Suggest, where appropriate, ways of reducing costs/time related activities.</li> <li>Work to ensure appropriate levels of chemical are used minimizing waste.</li> <li>Ensure you are aware of your roster regularly checking for changes</li> </ul>

Team Building	<ul> <li>Report staff grievances and complaints to manager for resolution.</li> <li>Provide effective coaching and counselling for team members.</li> <li>Demonstrate effective interpersonal skills promoting teamwork.</li> <li>Provide leadership, motivation and coaching to all staff in the following aspects:</li> <li>Guest service</li> <li>Health, safety and cleanliness</li> <li>Product knowledge</li> <li>Equipment use and care</li> </ul>
Personal Development	Complete all Bond University Food and Beverage division training courses relevant for the position.
Understanding of Quality Assurance	<ul> <li>Staff should demonstrate an understanding of the principles of quality assurance and continuous improvement as they apply at Bond University.</li> <li>Staff are expected to demonstrate an ongoing commitment to the Bond University Strategic Plan, university policy and to our quality assurance processes.</li> </ul>
Understanding of Cultural Sensitivity	<ul> <li>Staff will come into contact with staff and students from a variety of cultural backgrounds. It is expected that mutual respect, cultural awareness and cultural sensitivity will form the basis of the professional working relationship.</li> <li>Staff are encouraged to attend a cultural sensitivity workshop to further enhance and develop cultural awareness and cultural sensitivity skills.</li> </ul>
Understanding of WHS Responsibilities	<ul> <li>Maintain a safe workplace and follow safety directions and internal controls.         Alert your Manager of WHS risks and be vigilant in observing safe practices.         Understand WHS requirements in your work area.</li> <li>All managers of staff are required to conduct risk assessments and implement controls accordingly as well as action safety audit results within the directed time frame.</li> <li>Awareness of, and accountability for, WHS responsibilities in the work area and for the staff and contractors under your control (if applicable).</li> </ul>

Note - the successful applicant will be required to produce a certified copy of their highest qualification received prior to commencement of duty.

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