

WORKING TO BE A

First Line Supervisor of Food Preparation and Serving Workers

**What type of education is needed to be a first line supervisor?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training

What licenses or certifications are needed to be a first line supervisor?

- None required

What is the work environment like for a first line supervisor?

- Indoors, kitchen area can be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time
- May include nights, weekends, and holidays

What does a first line supervisor do?

- Supervises food preparation workers and servers
- Evaluates workers and ensure that they are producing quality food
- Works with others to plan menus, food portions, and work schedules
- Inspects supplies and work areas to make sure they are clean and safe
- Trains new workers
- Purchases or orders supplies
- Deals with customer complaints
- Does personnel actions such as hiring, promoting, and firing
- Schedules parties and reservations

What is the normal pay range for a first line supervisor?

- \$7.95—\$19.98 per hour

What Source partners offer training to be a first line supervisor?

- Washington Local Schools
- Owens Community College

The Source

1301 Monroe Street
Toledo, Ohio 43604
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Your Source for information to overcome life's barriers and be successful!

How can a first line supervisor grow in their field?

- Can become a restaurant manager
- Through training and experience, can move into a related career in food service