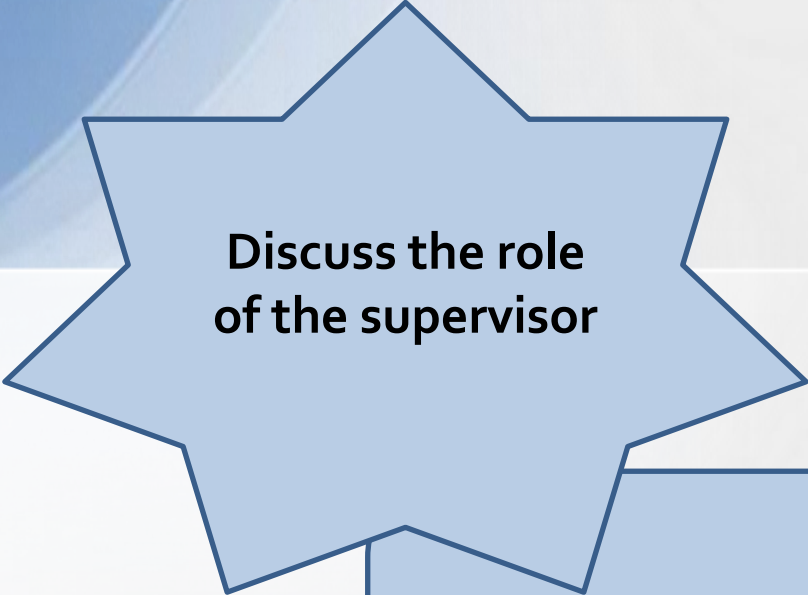




Supervisory Skills

Hospitality



**Discuss the role
of the supervisor**



Lesson targets



**List a range of
duties within the
supervisors job
role**

Time to think!

A

Work with the person next to you

B

List ten duties of the supervisors job role

C

Share your thoughts & make a note

Supervisory positions is hospitality



Blasus Hotel, Restaurant
& Patisserie



The Restaurant





Monitor the quality of the food & drink being served

Set the pace of service

Order beverages & stock control

Manage requests & complaints

The Kitchen





Manage standards of hygiene!

Contribute towards menu

Promote positive relationships

Maintain food costs & minimise food

Maintain quality & meet the customers

Bakery & Patisserie





Monitor popular sales.

Maintain presentation & quality.

Prepare order for collection.

Check packaging & labels.

res.

Supervisors role



1

Motivate & build the team

2

Liaise with departments

3

Update management

4

Keep the team informed

5

Train the team

6

Maintain quality

FINALLY.....

LAST

BUT.....

NEVER LEAST.....



Health

&

Safety