

Join EARL, Hawaii's premier fast-casual food destination offering East Coast Subs, Burgers, and Fried Chicken. We are currently seeking a dedicated and skilled SUPERVISOR to manage line staff during shifts at our two thriving locations in the beautiful city of Honolulu, with additional locations in the near future.

Qualifications:

- Proven experience in the food and beverage industry with a minimum of 1-2 years of supervisory or lead experience in the BOH (Back of House) or FOH (Front of House).
- Strong leadership and interpersonal skills to effectively manage and motivate line staff.
- Excellent organizational abilities with the capability to oversee shift operations, delegate tasks, and ensure a smooth workflow.
- Flexibility to adapt to the dynamic nature of a fast-paced restaurant environment.
- Previous experience with training and providing feedback to line staff.

Responsibilities:

- Supervise and lead line staff during shifts, ensuring adherence to Standard Operating Procedures (SOPs) and maintaining high-quality service standards.
- Effectively manage and delegate tasks to ensure a well-coordinated and efficient workflow.
- Provide on-the-job training to line staff, offering constructive feedback to foster continuous improvement.
- Monitor and maintain optimal stock levels of high-quality ingredients to guarantee consistency in food offerings.

- Collaborate with the management team to ensure a seamless transition between shifts and overall operational efficiency.
- Uphold a positive and motivating work environment, promoting teamwork and excellence in service.
- Contribute to creating a memorable dining experience for our valued customers through attentive and friendly service.