

Cafeteria Supervisor

Zachary Confections, Inc. is a thriving family-owned candy manufacturer located in Frankfort, IN, catering to retailers and distributors. Our main objective is to serve our customers effectively. We focus on producing high-quality products by optimizing the use of ingredients, packaging, and our workforce. Our delectable chocolates, mints, candy corn, mello cremes, panned creations, and jellies are available across the nation through major retail outlets! It's enjoyable to know that our treats are always within reach, no matter where we are!

We're seeking a reliable and experienced hands-on **Cafeteria Supervisor** to oversee the daily operations of our in-house cafeteria, which serves our production and office staff. You'll be responsible for ensuring timely, high-quality food service during shift hours, maintaining a clean and efficient kitchen, and managing a small team of food service associates. If you're a natural leader with a passion for food service and hospitality and thrive in a fast-paced, team-focused environment, we'd love to meet you!

Key Responsibilities:

- Oversee day-to-day cafeteria operations, including food preparation, serving, and cleaning
- Supervise and schedule cafeteria staff; provide leadership, training, and performance management
- Construct a weekly menu that meets the preferences of staff
- Ensure meals are served on time to accommodate shift changes and breaks
- Monitor food inventory and place supply orders as needed, working within budget
- Maintain compliance with all food safety and sanitation standards (including local health codes and internal policies)
- Maintain a clean and organized kitchen, serving, and dining area
- Coordinate with Production and HR to support special events and employee appreciation initiatives
- Address employee feedback and ensure a positive, welcoming dining experience

Qualifications:

- 2+ years of food service experience, with at least 1 year in a supervisory role
- ServSafe certified or the ability to obtain certification after hired
- Knowledge of food safety regulations and HACCP guidelines
- Strong leadership, organizational, and communication skills
- Ability to multitask and thrive in a fast-paced environment
- Comfortable working early hours and in a manufacturing environment
- Ability to lift up to 30 lbs and stand for extended periods
- Basic computer skills

Work Environment:

- Standing for extended periods
- Lifting up to 30 lbs
- Exposure to hot equipment and cleaning chemicals

Why Join Us?

- Competitive pay
- Consistent weekday hours
- Excellent health insurance plan (medical, dental, and vision)
- Life insurance
- 401k with Company match
- Paid holidays and vacation
- Bonus
- Free meals
- Employee discount on our sweet products
- Supportive team environment