



Year round Job Opening

## Foods Supervisor

**Job Summary:** Oversee the daily operation of a given restaurant or area. This position is accountable for delivering a superior Guest experience, while enforcing all park policies and procedures.

### Essential Duties and Responsibilities:

- Responsible for opening and/or closing of designated area, daily ordering, inventory, quality control, scheduling, team member motivation, and team member discipline
- Compliance with and enforcement of SFNE cash over/short policies
- Responsible for “on the job” training of team members
- Must be able to work in a team environment
- Provide excellent guest service
- Commitment to department and park standards
- Performs other incidental and related duties as required and assigned
- Comply with all SFNE policies and procedures
- Willfully perform duties in any department at SFNE when necessary

**Reports To:** Foods Manager

### Skills and Qualifications:

- Ability to make quick decisions.
  - Capable of working in a high volume, intense, and exciting work place.
  - Strong communication skills.
  - Willingness to learn and take certification courses.
- Be available to work flexible hours at nights and on weekends

Interested candidates should submit a resume to:  
Six Flags New England Human Resources  
Attention: Jennifer Murray  
P.O. Box 307  
Agawam, MA 01001-0307  
jmurray@sftp.com

SIX FLAGS NEW ENGLAND IS AN EQUAL OPPORTUNITY EMPLOYER AND SUPPORTS A DRUG FREE WORKPLACE