

Manager – On the Road

Cheesy Chick Food Truck

Driving Focus

To ensure customers leave food truck stops with a full stomach and a positive feeling, as the point person for daily Cheesy Chick operations. To do this, you will lead the efficiency and effective operation and responsibility of truck, including cleanliness, equipment care, food quality/consistency, food safety, employee directing, exemplary customer service, and driving.

Who YOU Are

The cheesy manager is a natural leader, with strong communication skills, who is well organized and works well under pressure throughout the day. The cheesy manager should be the role model for the rest of the truck workers, acting as a liaison between the numbers and reality of the customer experience for the cheesy chick event.

Experience and Education:

- A high school diploma or GED
- A valid state driver's license
- At least 2 years in a food service environment preferred

What You Will DO!

The following are the desired outcomes of the cheesy manager:

- To manage efficient operation and responsibility of truck, including cleanliness, equipment care, food quality/consistency, food safety, and driving;
- To ensure every customer receives the best possible food experience, leaving with a Happy Belly; and
- To provide functional expertise to assist with existing cheesy chick and catering operations as needed.

Functional Responsibilities:

- Orchestrate proper work flow during truck service between, Grinder and Maitre : D
- Orchestrate after service changeover between other truck managers day/night.
- Monitor food portioning, quality, and safety before during and after truck service
- Assemble food products quickly, cleanly and to cheesy chick expectations.
- Assemble and load all food and supplies for food truck functions for the scheduled location(s).
- Stock food trucks with condiments, serving utensils, and napkins; refill condiment containers, utensils, and napkins as needed.
- Utilize approved food production standards to ensure proper quality, serving temperatures, and standard portion control.
- Serve customers in an efficient and friendly manner; thank patrons and kindly invite them back for future dining.
- Resolve customer concerns and represent company in a courteous and friendly manner in all customer interactions.
- Monitor and operate generator and propane tank to maximize efficiency.
- Replenish truck fuel as needed, where deficiencies or problems occur.
- Clean truck, inside and out, as well as kitchen work areas. Clean spilled food or drink or broken dishes/bottles, and removes empty bottles and trash.
- Properly store foods in designated areas following proper dating and labeling procedures.

Required experience:

- Food Service: 1 year
- Management: 1 year

Required licenses or certifications:

- DOT Physical
- Driver's License