



RESTAURANT SUPERVISOR

Job Description

Restaurant Supervisor

Location: Deerfield Inn – Deerfield, MA

Job Type: Full and Part-time | Hourly

Pay: Based on experience

Join a historic hospitality team in the heart of New England. The Deerfield Inn, part of the Historic Deerfield organization, is seeking passionate and experienced Restaurant Supervisors to help lead front-of-house operations at Champney's Restaurant & Tavern. If you're a strong communicator, love hospitality, and know how to lead a team in a fast-paced dining environment—we'd love to meet you.

What You'll Do

- Oversee daily dining room operations, ensuring smooth service between the front and back of house.
- Lead and train front-of-house staff in customer service, restaurant procedures, and hospitality standards.
- Monitor guest satisfaction and resolve any issues to ensure an outstanding dining experience.
- Coordinate staffing, assist with schedules, and manage shift changes based on reservations and business volume.
- Help roll out new menus and update the point-of-sale (POS) system.
- Maintain restaurant cleanliness, safety, and service standards.
- Handle cash deposits, tip distribution, and work with accounting on daily reconciliations.

What We're Looking For

- 3+ years of hospitality or restaurant experience (supervisory experience preferred).
- Strong leadership and customer service skills.
- Calm under pressure with excellent problem-solving abilities.
- Organized, proactive, and able to communicate clearly.
- Willingness to jump in and support team members as needed.

Why Join Us?

- Competitive pay (benefit package for full-time employees)
- Supportive leadership team
- Beautiful and unique historic setting
- A mission-driven organization committed to quality and community

Apply today and bring your hospitality skills to a workplace where history, service, and heart come together.