

Currently seeking applicants for the following position:

Culinary Services Cashier Training Auditor Supervisor

Position Type: Seasonal Hourly

Job Summary: Supervise the Cash Audit Team in assuring proper register functions, vouchers, discounts, and coupon buttons are fully functional. Candidates ensure that Team Members are upselling and work with the Audit Team to retain as necessary. Maintain proper cash handling procedures by working with Loss Prevention and Cash Control to supervise Team Member retraining on proper cash handling as needed.

Job Duties:

- INTERPERSONAL SKILLS: Positive interaction with our guests and fellow team members at all times. Work with team members and management to create a safe environment by providing daily training on cash handling. Follow up on reported incidents and assist in creating preventative measures to avoid reoccurrences. Weekly meetings with Cash Control, Loss Prevention, Internal Audit and Management regarding Team Member over/shorts.
- SAFETY: Ensure the Cash Audit Team is checking on till lockers, checking that cashiers are locking their cash bags when on break, replacing missing locks and counterfeit pens, and are retraining cashiers as problems arise.
- **UNIT AUDITS:** Ensure the Cash Audit Team is providing retraining and audits on upselling product, using the Discover message as directed, wearing the proper Discover message visible to the guest, performing cash handling audits in the units, and checking register supplies in each unit. Working with Cash Control to ensure skims are being performed regularly.
- RREGISTER FUNCTIONS: Assisting with voids and refunds as needed. Spot check and ensure that the Cash Audit Team has checked all
 discount keys and coupon keys.
- TRAINING: Train new Leads and Supervisors on skims, voids, and refunds. Train new Cash Audit Team Members on the audit and retraining functions of the position. Retrain Team Members on cash handling that have been suggested for retraining by Internal Audit.

Minimum Qualifications:

- Must be 18 years of age or older.
- Must pass a pre-employment math test.
- Must be willing to work 40 hours per week, including weekends, evenings and holidays.
- Must lead by example regarding grooming, safety, cleanliness, and appropriate conduct at all times.
- Currently pursuing a degree in Finance, Accounting, or Business
- Excellent verbal and written communication skills, with demonstrated ability to teach a group new concepts or processes
- Strong teamwork skills and ability to work productively across various departments
- Strong work ethic with the ability to work well under pressure and multi-task
- Flexible schedule required including nights, weekends, and holidays
- Must possess or be able to pass and obtain a state mandated Food Handler Card and T.I.Ps certification
- Computer literate with the ability to learn a variety of programs and applications
- Must be able to sit, stand, bend, and walk for extended periods of time. Must be able to lift, push, or pull 50lbs with or without
 assistance.

Application Deadline: April 20, 2015 Date Posted: February 17, 2015

How to Apply: All interested applicants may complete an application online at www.sixflagsjobs.com or submit a resume to the Human Resources Office.

Six Flags Discovery Kingdom

1001 Fairgrounds Drive Vallejo, CA 94589 Attn: Human Resources Fax: 707-556-5593 Email: jijames@sftp.com

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