

Job Description:

Position: *Kitchen Manager*

Reports to:

Operations Manager

Job Overview:

Facilitates the organization and preparation of food operations while managing food costs and ordering.

Responsibilities and Duties:

- Mentorship and training of staff
- Promoting a positive work environment
- Communication with front of house staff
- Participation in menu development
- Effective ordering to minimize food waste and ensure minimal stock outs
- Lead by example in ensuring kitchen cleanliness
- Organize and schedule maintenance of kitchen equipment
- Troubleshoot issues when needed
- Maintaining a calm demeanor during busy times
- Managing quality assurance issues
- Scheduling and managing staff labor to ensure costs targets are met
- Maintaining a tight food cost

Skills and Qualifications:

- Foodsafe Level 2
- 3 - 4 years in a leadership role
- Experience managing food costs
- Excellent communication skills
- Professionalism and maturity
- Upbeat and positive attitude
- Able to lift 50+ lbs
- Administrative skills
- Highly organized
- Flexible schedule - weekend availability a plus