

Kitchen Manager

The Kitchen Manager oversees all back of house operations at the restaurant and is also expected to cook. They supervise the food prep and cooking, maintain a fully-stocked kitchen inventory and comply with safety and cleanliness standards. To be successful in this role, you should be able to manage our kitchen staff and guide them to deliver quality food on time. Menu additions or modifications are not permitted without the consent of the owners.

Expected hours:

Tuesday, Wednesday & Thursday: 3 to close (restaurant closes at 10, expect to stay until 11)

Friday: 3 to close (restaurant closes at 11, expect to stay until 12)

Saturday & Sunday: off

Other: Available as back-up on weekends or catering events, with advance notice

Specific Duties (in addition to cooking):

- Manage kitchen staff and coordinate food orders
- Supervise food prep and cooking
- Check food plating and temperature
- Schedule kitchen staff shifts
- Prepare daily food and inventory par sheets
- Coordinate with line cook and cook for ordering food supplies
- Order food supplies, as needed
- Train kitchen staff on prep work and food plating techniques
- Store food products in compliance with safety practices (e.g. in refrigerators)
- Keep weekly and monthly cost reports
- Maintain sanitation and safety standards in the kitchen area
- ServSafe Manager and Food Handler certification is required

Pay:

Commensurate with experience. Hourly, no benefits available.