



Kitchen Manger Job Posting

Job Description

We are looking for a Kitchen Manager to supervise daily back of house restaurant operations.

Requirements for this position include supervising the food prep and cooking, maintaining a fully-stocked kitchen inventory and complying with safety and cleanliness standards, managing the kitchen staff and guiding them to deliver quality food in a timely manner along with performing all the duties of the Line Cook. To be successful in this role, you will need to have both the skill set of cooking yourself and organizing/managing an effect staff of line cooks.

Roles & Responsibilities

Manage kitchen staff and coordinate food orders

Supervise food prep and cooking

Check food plating and temperature

Establish portion sizes in collaboration with the Head Chef

Schedule kitchen staff shifts

Price menu items in collaboration with the Head Chef

Order food supplies

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 in collaboration with the Head Chef

Maintain sanitation and safety standards in the kitchen area