

LOCATION: Sofrito Latin Restaurant & Bar

Job Description: Kitchen Manager

Role Summary: As a Kitchen Manager you will manage the back of the house in a Latin restaurant. You will hire and train the kitchen staff and ensure ServSafe protocols are followed. You will be responsible for ordering food and supplies. You will ensure the food is prepared correctly and quickly. Additionally, you are responsible for maintaining the cleanliness of the kitchen area. We do not provide accommodation or transportation.

Responsibilities:

- Establish relationships with vendors
- Place food and supply orders as necessary
- Ensure the kitchen is cleaned and meets all regulations
- Conduct training on restaurants procedures and expectations
- Develop schedule for kitchen staff to ensure coverage and maximize operational efficiencies
- Coordinate with the General Manager on the menu offerings
- Ensure the food is prepared to order and in a timely manner

Qualifications:

The ideal candidate is experience in Latin Cuisine with at least 2+ years of experience working in a Latin restaurant. You must have the flexibility to consistently work weekends, holidays and frequent late nights.

- Knowledge in Latin Cuisine
- Must be able to stand continuously throughout an 8-hour shift
- Ability to lift and carry up to 50 pounds
- Comfortable bending, climbing, reaching, stooping, and moving quickly
- Ability to work nights, weekends, and holidays

Compensation:

- \$14.00 per hour
- Minimum 40 - 50 hours work week
- O/T Time and half
- Free meal
- Free Uniform

Apply online at <https://sofritorestaurant.com/available-positions>

Contact: Hector Batista, Owner

Sofrito Latin Restaurant & Bar

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