

We Are **HIRING!**

Join our team

POSITION: LEAD COOK/KITCHEN MANAGER

- Start Date: ASAP
- Type: Full Time | Start Up | Sports Focused | Women Owned
- Compensation: \$20-24/hr, depending on experience.
 - Opportunities for bonuses.

WHAT YOU'LL DO:

Leadership and Team Development

- Set the tone for professionalism, accountability, & collaboration
- Provide consistent coaching, feedback, & growth opportunities
- Run daily preps & team check-ins

Kitchen Operations & Execution

- Ensure food is executed cleanly, on time, & to spec
- Maintain & exceed food safety and health code standards
- Develop & own station prep systems & kitchen SOPs (Standard Operating Procedure)

Menu Development and Culinary Innovation

- Lead creative, cost-effective, seasonal menu development
- Write recipes, prep guides, & training docs for consistency & quality
- Host tastings & culinary education sessions for Front of House & Back of House
- Ensure each dish meets our flavor, presentation, & value standards

Inventory and Cost Management

- Manage food cost, waste, & overall kitchen profit & loss (P&L)
- Build vendor relationships & ordering systems
- Maintain appropriate par levels & reduce waste
- Adjust offerings as needed to protect margins without sacrificing creativity



WHAT YOU BRING:

- 3+ years experience in a lead cook, sous chef, or kitchen manager role
- Strong understanding of inventory, food cost, labor, & overall kitchen operations
- Creative problem-solving & resourceful menu planning using limited equipment (see below).
- Proven leadership & ability to manage fast-paced, small-team environments
- Deep understanding of food shelf life, prep systems, & batch cooking
- Culinary degree a plus, but not required



WHAT WE BRING:

- Competitive salary
- Major holidays off
- 401(k) with matching (after eligibility)
- A chance to shape the kitchen and menu of one of KC's most anticipated bar openings
- A supportive, creative work culture where your voice & ideas matter
- Flexible scheduling — weekend, evening, & holiday availability expected & necessary

KITCHEN EQUIPMENT:

- Conveyor oven
- Panini/sandwich press
- Induction ranges (x2)
- Microwave (1.2 cu. ft.)
- Salad/sandwich prep cooler
- Reach-in freezer (17.74 cu. ft.)
- Walk-in cooler
- Food warmers (2)

EQUAL OPPORTUNITY FOR ALL:

At The Dub, we are committed to creating a space – on both sides of the bar – that celebrates diversity, inclusion, and belonging. Just as we welcome all customers with respect and pride, we extend that same commitment to our team. We are an equal opportunity employer and do not discriminate based on race, gender identity, sexual orientation, age, religion, disability, or background. We believe a strong, vibrant team comes from honoring differences and showing up as our authentic selves.

SUBMIT YOUR RESUME AT:

www.thedubkc.com/hiring