

Kitchen Manager

Seeking dedicated, energetic, hardworking leader who enjoys working in a fast paced collaborative team environment. Will supervise daily BOH & FOH cafe operations to ensure the cafe runs smoothly and complies with safety regulations.

To be successful in this role you will have experience managing and training kitchen staff, organizing and delegating tasks, ordering and inventory management, and providing great quality food. As the cafe menu is already determined, this role is mostly about leading a team into consistently and efficiently preparing and serving quality food. You may work the BOH or the cafe line at the FOH. There is creative freedom in developing Grab & Go foods, specials, and seasonal offerings. Sustainably minded individual and/or experience in a farm setting a plus.

Responsibilities

- Manage kitchen staff and coordinate food orders
- Supervise food prep and cooking
- Check food plating, packaging, dating, labeling
- Monitor portion sizes and food consistency
- Develop seasonal menu adds, Grab & Go foods, dry packaged foods, and cafe items that utilize excess farm produce
- Price menu items in collaboration with the owner
- Order food supplies and kitchen equipment, maintain organized kitchen with proper rotation (FIFO)
- Train kitchen staff on prep work and food presentation
- Store food products in compliance with safety practices
- Keep weekly and monthly cost reports
- Maintain sanitation and safety standards in the kitchen area, train staff as needed

Requirements

- Proven work experience as a Kitchen Manager
- Familiarity with kitchen sanitation and safety regulations (ServSafe certified a plus)
- Experience with food ordering and knowledge of food costs
- Culinary experience: knife skills, creative development, etc.
- Excellent organizational skills
- Conflict management abilities
- Ability to manage a team in a fast-paced work environment
- Flexibility to work during evenings and weekends
- Able to stand on feet for long hours and lift 50 pounds

Compensation

\$14-\$16 per hour plus tips, depending on experience. Full time preferable, but some flexibility. Paid leave time available after completing 6 mos. Staff discount and food perks.