

RESPONSIBILITIES:

MANAGE RELATIONSHIPS WITH DISTRIBUTORS.

FOLLOW THE BUDGET ESTABLISHED BY THE RESTAURANT MANAGER

ENSURE SAFETY AND SANITATION PRACTICES IN THE KITCHEN

MANAGE KITCHEN STAFF AND DELEGATE TASKS RELATED TO MEAL PREP, COOKING AND DELIVERING FOOD TO DINERS IN A TIMELY FASHION

MAINTAIN THE SCHEDULE FOR KITCHEN STAFF

MONITOR FOOD AND LABOR COSTS

ABILITY TO WORK WEEK DAYS, NIGHTS AND WEEKENDS AS WELL AS SPLIT SHIFTS.

BE AVAILABLE FOR AN IMMEDIATE START.

SKILLS: EXPERIENCE IN CULINARY ARTS A REQUIREMENT

5+YEARS EXPERIENCE AS A CHEF IN A FULL-SERVICE RESTAURANT

EXCELLENT COMMUNICATION AND ORGANIZATION SKILLS

ABLE TO WORK IN A FAST-PACED ENVIRONMENT

DEDICATED TO FOOD QUALITY AND CONTROL

STRONG KNOWLEDGE OF PROPER FOOD HANDLING AND SANITATION STANDARDS

30 PLUS HOURS PER WEEK WITH AWARD WAGES