Kitchen Manager/ Head Chef
Canfield, Ohio

Location: Canfield, Ohio

Position Type: Full Time, Specifically Afternoon Evening

Compensation: Competitive, Bonus structure

Inquiries/Applications: Send resume to Kapanthie@yahoo.com

About this Opportunity:

An established, high volume local restaurant (Canfield) is searching for a Kitchen Manager/ Head Chef.

We are actively seeking an individual with strong culinary technical skills, experience with food costs, and excellent leadership skills and in particular line leadership skills.

Core Responsibilities:

Line leadership & Consistency. Lead, coach and work alongside kitchen crew. Maintain high standards for ticket time, food preparation and plate presentation.

Food Safety Compliance. Ensure strict adherence to health department codes, cleanliness checklists, and safety guidelines. Keep a clean, tour ready kitchen

Work with restaurant manager on scheduling and food ordering and waste tracking.

Qualifications:

Experience: 2+ years of kitchen leadership (kitchen manager, sous chef or head chef)

Education Preferred: Graduate or certificate from culinary arts institute or hospitality program certification.

Certifications: Active ServSafe Certification or willing to obtain immediately.

Attributes: High operational skills, strong active voice on line, clear communication, team work attitude.

Also, we are looking for someone who is creative and can elevate classic meals and is inspired to create new dishes and is aware of food trends in the industry.