Head Chef

Job Description:

Our busy, family owned and operated pubs are looking for a Head Chef/Kitchen Manager to take over the operations of one of our kitchens. The successful candidate will have culinary and management experience. We're looking for a creative, motivating professional who is fast on their toes, a forward thinker with great leadership skills that won't be afraid to delegate.
We're looking for a professional who is dedicated to food quality and sets high standards for their output. You will have the opportunity to hire and train staff. The job requires approximately 45-50 hours per week covering days, evenings, weekends and holidays.
Apply today if you can bring excellent culinary skills and high energy to this exciting opportunity.

Responsibilities:
• Create schedules for kitchen staff to ensure optimum resource management and speed of service
• Hire and train new and existing kitchen staff on the preparation, arrangement and plating of dishes per the current menu
• Cross-train kitchen staff on multiple stations
• Ensure all staff members adhere to culinary standards and regulations
• Respond to customer inquiries and concerns personally
• Design new menu choices based on seasonal ingredients and customer demand
• Price menu items
• Order supplies, food and ingredients based on rapidly shifting demand
• Track, record and replenish inventory as needed
• Maintain inventory levels and conduct full weekly inventory
• Schedule and oversee necessary maintenance and repairs on kitchen appliances

Skills:
• 5+ years' culinary experience
• 2+ years' restaurant management experience is an asset
• Ability to work well under pressure and in a fast-paced environment
• Excellent written and oral communication skills
• Capable of conducting and assessing restaurant inventory
• Willing to work a flexible schedule
• Experience with delegating tasks and maintaining fast speed of service
• Knowledge of best practices for training kitchen staff and implementing kitchen procedures
• High level of creativity and reliability
• Flexible schedule required
• Familiarity with menu costing procedures
Job Types: Full-time, Permanent
Salary: $15.00-$20.00 per hour

Courtney Corfield
President & CEO