

WorkBC Employment Services – Job Posting

KITCHEN MANAGER

Area of Relevancy	;#Sea to Sky;#
Company / Employer	Whistler Personnel Solutions
City of the Job	Whistler
Address of the Job	
Job Type	;#Full Time;#Permanent;#
Availability Requirements	
Level / Salary Range	\$40K/yr
Years of Experience	3-5 years
Position Area	Management
Date Job Posted	12/21/2018 12:00:00 AM
Application Deadline	12/17/2018 12:00:00 AM
Contact Name	Jacki
Contact Phone Number	
Contact Email	<a href="mailto:talent@whistler-jobs.com">talent@whistler-jobs.com</a>
How to Apply	TO APPLY: <a href="http://www.whistler-jobs.com/job/kitchen_manager">www.whistler-jobs.com/job/kitchen_manager</a> Applications received via email will be redirected to the website
Job Description	<p>A busy, fast-paced Whistler restaurant is looking for a Kitchen Manager to help create a fun experience for everyone – staff and guests. This restaurant is part of a very successful national chain and is in need of a young and vibrant individual to operate and manage its busy kitchen. The perfect candidate will have both great leadership and communication skills plus an appreciation for the art of delivering delicious, high quality dishes while also maintaining menu, cost and portion control.</p> <p><b>Responsibilities Include:</b></p> <ul style="list-style-type: none"> <li>- Reporting to the General Manager, the Kitchen Manager is responsible to executing kitchen duties in a timely manor.</li> <li>- Ensures Admin tasks are completed on time and properly. - Maintains the inventory by managing food cost.</li> <li>- Manages the back of house labour targets and scheduling.</li> <li>- Creates and maintains restaurants culture and atmosphere.</li> <li>- Upholds our Food Service Standards.</li> <li>- Manages the back of house performance and food quality in the restaurant and with the team.</li> </ul>

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	<ul style="list-style-type: none"> <li>- Ensures policy and procedures are trained and followed.</li> <li>- Monitors the atmosphere and music in accordance to Warehouse guidelines.</li> <li>- Manages kitchen repair and maintenance issues.</li> </ul>
<b>Accessibility</b>	
<b>Desired Qualifications and Experience</b>	<p><b><i>The Perfect Candidate:</i></b></p> <ul style="list-style-type: none"> <li>- At least 3 years working in a professional kitchen.</li> <li>- Good leadership skills and organization skills are most important.</li> <li>- Two years of supervisory experience and to know how to be great leader.</li> <li>- Excellent communication skills.</li> <li>- Strong understanding of portion, menu and cost controls.</li> <li>- Hands on day-to-day operation of a very fast-paced kitchen and its staff.</li> <li>- Working alongside the management team to continue to grow and improve the business.</li> </ul> <p><b><i>Additional Information About the Role:</i></b></p> <ul style="list-style-type: none"> <li>- Full-time, year-round with flexible schedule that offers opportunities for a balanced lifestyle. Must be available some evenings and weekends.</li> <li>- Salary in the range of \$40,000/year based on experience plus generous tip pool that has been averaging \$800-\$1000/month depending on sales.</li> <li>- Extended health plan after 3 months.</li> <li>- Staff meals and discounts plus a super-fun team atmosphere.</li> <li>- Ski Pass or Lifestyle Allowance options.</li> <li>- Housing available in a in a staff house with a semi-private room, bathroom and balcony that is reserved for management.</li> </ul>
<b>Opportunity Type</b>	<p><a href="#">?</a></p>