

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;#year-round;#
Availability Requirements	;#flexible schedule , some evenings and weekends.;
Level / Salary Range	
Years of Experience	3-5 years
Position Area	Management
Date Job Posted	1/6/2019 12:00:00 AM
Application Deadline	2/6/2019 12:00:00 AM
Contact Name	Jacki
Contact Phone Number	
Contact Email	talent@whistler-jobs.com
How to Apply	TO APPLY: www.whistler-jobs.com/job/kitchen_manager 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.</p> <p>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>Duties:</p> <ul style="list-style-type: none"> - Reporting to the General Manager, the Kitchen Manager is responsible to executing kitchen duties in a timely manor. - Ensures Admin tasks are completed on time and properly. - Maintains the inventory by managing food cost. - Manages the back of house labour targets and scheduling. - Creates and maintains restaurants culture and atmosphere. - Upholds our Food Service Standards.

WorkBC Employment Services – Job Posting

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