

Job Title

Gaijin Izakaya is now hiring permanent Full Time Kitchen Manager

Company Name

Gaijin Izakaya

Company Address

2-1575 Regent Ave W
Winnipeg, Manitoba R2C 3B3
Canada
[Map It](#)

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We are looking for a Kitchen Manager to supervise daily back of house restaurant operations.

Kitchen Manager responsibilities include supervising the food prep and cooking, maintaining a fully-stocked kitchen inventory and complying with safety and cleanliness standards. To be successful in this role, you should be able to manage our kitchen staff and guide them to deliver quality food on time.

Ultimately, you will ensure all plates are properly cooked and served and our customers have a pleasant dining experience.

Responsibilities

- Manage kitchen staff and coordinate food orders
- Supervise food prep and cooking
- Check food plating and temperature
- Establish portion sizes
- Order food supplies and kitchen equipment, as needed
- Train kitchen staff on prep work and food plating techniques
- Store food products in compliance with safety practices (e.g. in refrigerators)
- Maintain sanitation and safety standards in the kitchen area

Requirements

- 3 Year work experience as a Kitchen Manager, Restaurant Manager or Head Chef
- Hands-on experience with ordering ingredients
- Knowledge of a wide range of recipes
- Familiarity with kitchen sanitation and safety regulations
- Excellent organizational skills
- Conflict management abilities
- Ability to manage a team in a fast-paced work environment
- Availability to work during business hours, including weekends, evenings and holidays

Job Type Permanent Full Time

Starting Wage: Range from \$13.5-\$15.5 / hour depending on previous experience

You can apply in person at 2-1575 Regent Ave or send resumes online to gaijinwinnipeg@gmail.com