



KITCHEN MANAGER

Description

Yujiro Japanese Restaurant is now hiring permanent Full Time Kitchen Manager

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.

Duties

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

Closing Date

March 17, 2024

Categories

Business, Finance and Administration

Employer

Yujiro Japanese Restaurant

Location

River Heights

Address

1822 GRANT AVE WINNIPEG,
R3N 0N3

Job Type

Full-time

Education Level

High School

Wage

\$16.00 - \$18.00

- Store food products in compliance with safety practices (e.g. in refrigerators)
- Maintain sanitation and safety standards in the kitchen area

Qualification

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

Email

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