



Kitchen Manager

Description

Saburo Kitchen located in Hargrave Street Market, Downtown, Winnipeg is now hiring permanent Full Time Kitchen Manager!

We are looking for a Kitchen Manager to join our culinary team and prepare delicious plates for our guests in a Food Hall setting.

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

April 23, 2024

Categories

Services

Employer

Saburo Kitchen

Location

Downtown

Address

240-242 Hargrave Street
Winnipeg, R3C 0T8

Job Type

Full-time

Education Level

High School

Wage

\$16.00 - \$18.00

Email

- Store food products in compliance with safety practices (e.g. in refrigerators)
- Maintain sanitation and safety standards in the kitchen area
- Maintain health standards for raw and finished products
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Assist head chef with large projects when requested
- Work in a safe and efficient manner

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