

Tavern Kitchen Manager

Lodge Taverns

Description:

Summary:

Responsible for facilitating the flow of food preparation in the kitchen.

Essential Functions and Responsibilities:

- Know the proper preparation of all menu items to specifications and guidelines
- Check the methods of preparation, sizes or portions, and the garnishes, inventory
- Oversees food deliveries and proper rotation of all perishable food items
- Complete weekly food orders as well as weekly and monthly food inventories
- Maintain and enforce all company and health department sanitation requirements and must adhere to all health department regulations
- Train, give instructions and coach when necessary
- Observe each team member in the classification assigned at least once a shift to ensure duties are performed to Company's specifications
- Enforces dress code and appearance standards
- Adapt crew to changes in volume of business
- Maintain a daily production inventory
- Assist in the cooking, portioning and cleaning in the kitchen on a daily basis
- Provide outstanding customer service in a timely manner to both guests and fellow team members
- Perform other duties as assigned

Requirements:

Qualifications

- Two years of previous experience supervising in a fast-paced kitchen
- Ability to effectively communicate in one-on-one, small group, and large group settings
- Able to effectively present information to top management and public groups
- Ability to apply common sense reasoning to variety of situations
- Able to read, analyze, and interpret the most complex of documents, such as technical journals, financial reports and legal documents
- Ability to assist with writing effective letters, memos, speeches, and articles for publication. Ability to respond to inquiries or complaints from staff members at all levels, guests, regulatory agencies, or members of the business community
- Ability to add, subtract, multiply and divide in all units of measure, using whole numbers, common fractions, and decimals, and work with mathematical concepts such as probability and statistical inference
- Intermediate computer skills
- Must be at least 21 years of age
- High school diploma or equivalent preferred
- Ability to functionally communicate occupational-based English, both written and verbal
- Obtain and maintain all work cards as required by the company
- Verify right to work in the United States

Work Cards

- Health
- ServeSafe

Physical Requirements

- Frequently lift and/or carry up to 50 lbs. at floor, knee, waist, and/or chest levels, and over head
- Occasionally bend, reach, twist, climb, squat, kneel, and sit
- Constantly standing and walking
- Constant use of hearing and vision, distinguish between shades of color, and use tools or equipment requiring a high degree of dexterity

Work Environment Potential Conditions

- Indoor
- Smoky and noisy
- Extreme hot and cold temperatures, including humidity
- Slippery surfaces and chemical agents

Disclaimer

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not intended to be construed as an exhaustive list of all responsibilities, duties and skills required of personnel so classified. Other duties, responsibilities, and activities may change or be assigned at any time with or without notice. Must be able to perform the essential functions of the position with or without reasonable accommodation.