Title: Kitchen Supervisor
Reports To: Executive Supervisor/Owner
Category: Hourly (Non-Exempt)

Location: [Your Restaurant Name/Location]

About [Your Restaurant Name]:

[Your Restaurant Name] is a vibrant and bustling restaurant known for its outstanding cuisine and excellent service. We pride ourselves on providing an exceptional dining experience for our guests, and our kitchen team plays a crucial role in achieving this goal. We are seeking a talented and experienced Kitchen Supervisor / Chef to join our team and lead our kitchen operations to new heights.

Requirements:

- Proven experience as a kitchen supervisor, sous chef, or similar leadership role.
- Culinary degree or certification from an accredited culinary school (preferred).
- Extensive knowledge of food preparation techniques, cooking methods, and flavor profiles.
- Strong leadership and interpersonal skills, with the ability to motivate and inspire a team.
- Excellent organizational and time management abilities, with a focus on efficiency and productivity.
- Knowledge of food safety regulations and best practices.
- Flexibility to work evenings, weekends, and holidays as needed.
- Creative mindset with a passion for culinary excellence and innovation.

Job Description:

As the Kitchen Supervisor / Chef at [Your Restaurant Name], you will oversee all aspects of kitchen operations, ensuring the highest standards of food quality, safety, and efficiency. You will lead by example, inspiring and motivating our kitchen team to deliver memorable dining experiences for our guests.

Responsibilities:

- Supervise and coordinate kitchen staff, including cooks, prep cooks, and dishwashers.
- Train new kitchen employees and provide ongoing coaching and development.
- Create and maintain a positive work environment, fostering teamwork and collaboration.
- Develop and update menu offerings, ensuring variety, quality, and seasonal relevance.
- Manage inventory and food costs, minimizing waste and maximizing profitability.
- Enforce strict adherence to food safety and sanitation standards.
- Monitor kitchen equipment and appliances, coordinating repairs and maintenance as needed.
- Handle ordering and receiving of food and supplies, maintaining adequate stock levels.
- Collaborate with front-of-house staff to ensure seamless service and guest satisfaction.
- Stay current with industry trends and culinary innovations, incorporating new techniques and ingredients into menu development.

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Benefits:

- Competitive salary
- Health insurance
- Paid time off
- Employee discounts
- Opportunities for advancement and professional development

Join our team and become part of the [Your Restaurant Name] family! Apply now by submitting your resume and cover letter to [Contact Email/Phone Number]. We look forward to hearing from you!