

**Title:**

- Assistant Kitchen Manager

**Job Description:**

As the Assistant Kitchen Manager you will be responsible for managing the restaurant's day to day operations and ensuring the delivery of quality, delicious, and unique food. You will also be tasked with overseeing the dishwasher/prep cook and promoting efficient and effective work practices. As a manager you will be

**Objectives:**

- Formulate an effective plan for operating and maintaining a cleanly, efficient kitchen
- Guide employees in the kitchen by creating a culture of accountability and responsibility
- Maintain communication about day to day operations with the executive chef/owner

**Job Timeline & Pay:** \$16-22 per hour depending on experience

**Desired Qualifications:**

- Restaurant Related Certifications: Certified Master Safe Technician (CMST), Food Safety Manager Certification, Certified Food Manager (CFM), ServSafe Food Protection Manager Certification
- Experience managing 2-3 employees throughout the day

**Required Qualifications:**

- 5 years of experience in the restaurant industry
- Highschool or GED equivalent
- Ability to think critically and solve problems independently
- Instinctive ability to lead others
- Understands local safety regulations