

The Cornerstone

Busy Vegetarian Restaurant in Downtown Guelph seeks Kitchen Manager

Skills/Requirements: 5 years experience in a fast-paced food service setting

College or culinary training, or extensive cooking and production experience an asset

Knowledge of vegan/vegetarian cuisine

Valid Safe Food Handler Certificate

Knowledge of MS Word/Excel an asset

Basic Duties: Maintain proper Health and Safety practices in the restaurant

Responsible for all food ordering for the restaurant

Ensure all food being served is done so to our company standards

Co-ordinate with prep kitchen/bakery to ensure standards are met

Train/Manage a staff of 5-8 cooks directly

Assist in training/managing service staff with restaurant manager

Delegation of tasks to other employees

Co-ordinate with other Managers on a regular basis

Maintain kitchen lists, logs and order forms

Assist in hiring new staff

Working Conditions: Work in an open kitchen environment

Must be able to carry 50 pounds

Must be able to work efficiently and happily under pressure.

Open Kitchen Environment.