



Job Title: Assistant Kitchen Manager

Company Name and Location: Grassa 6 7000 NE Airport Way

Reports To Chris Diminno

Employment Type: Full-time

Base Compensation: Salary \$70,000

Bonus Compensation: Up to \$6,000

Working Conditions & Physical Demands:

- Work in a commercial kitchen setting with exposure to heat, steam, and sharp utensils.
- Occasional long hours, including evenings, weekends, and holidays.
- Extended periods of standing and walking.
- Frequent Lifting and carrying heavy pots, pans, and ingredients up to 75 pounds.
- Manual dexterity and precision for food preparation and plating.
- Ability to work in a fast-paced environment, multitask, and meet deadlines.
- Endurance and stamina to handle long shifts and demanding culinary tasks.
- Tolerance for potentially stressful situations.

Position Summary

As the Assistant Kitchen Manager, you will be responsible for overseeing all aspects of the kitchen operations, ensuring the delivery of exceptional dining experiences to our valued guests. In this pivotal role, you will exhibit exceptional leadership skills, providing guidance and direction to a team of passionate culinary professionals. Your creative flair and meticulous attention to detail will drive the development of innovative menus that showcase the finest ingredients and elevate our restaurant's reputation.

Primary Duties and Responsibilities

- Culinary Leadership:
 - Lead and inspire a team of cooks, and kitchen staff.
 - Foster a positive and collaborative work environment.
 - Provide guidance, mentorship, and training to maintain high culinary standards.
 - Ensure consistent execution of dishes.
- Quality Control:
 - Maintain uncompromising standards of food quality, presentation, and taste.
 - Regularly review and refine recipes, techniques, and procedures.
 - Ensure consistency in food preparation and exceed customer expectations.
- Kitchen Operations:
 - Oversee all aspects of kitchen operations.
 - Manage inventory, including ordering, stock control and monthly inventory.
 - Maintain effective vendor relationships.
- Control of COGS and Labor
 - Maintain a BOH hourly labor percentage of 17%
 - Maintain a food cost of 22%

Secondary Duties and Responsibilities

- Safety and Hygiene:
 - Ensure compliance with health and safety regulations.
 - Maintain a clean and organized kitchen environment.
 - Implement and enforce proper food handling, sanitation, and hygiene practices.
- Collaboration and Communication:
 - Foster effective communication and collaboration between kitchen team and other departments.
 - Coordinate with FOH management.
 - Align culinary operations with overall business objectives.
- Training and Development:
 - Identify training needs and opportunities for kitchen staff.
 - Promote creativity and maintain a high-performance team.

Skills and Qualifications

- Extensive knowledge of various culinary techniques, cuisines, and food presentation styles.
- Strong leadership and interpersonal skills, with the ability to motivate and inspire a team.
- Excellent organizational and time management abilities, capable of handling multiple priorities.
- In-depth understanding of kitchen operations, including inventory management and cost control.
- Up-to-date knowledge of health and safety regulations and food handling best practices.
- Creativity and innovation in menu development, along with a passion for culinary excellence.

Benefits

- Quarterly Bonus (effective 4 Quarter 2024)
 - o \$500 BOH hourly labor at or below 17%
 - o \$500 Food Cost at or below 22%
 - Bonuses paid 6 weeks after close of quarter (Eligible 4th Qtr. 2024)
- Health Care Fully Paid by Employer
- 50% food discount for you and one guest at participating ChefStable restaurants
- 2 Week PTO
- \$100 per month cellular phone reimbursement
- \$100 Parking Stipend
- Free DashPass by DoorDash

EEOC Statement

As an equal opportunity employer, we are committed to fostering and celebrating an environment of diversity and inclusion, one that represents and supports the diverse cultures, perspectives, and experience of our staff. Our company has a zero-tolerance policy towards hate speech, racism, homophobia, and all other forms of discrimination. We are committed to creating a workplace environment that is inclusive and respectful of all individuals, regardless of their race, gender, sexual orientation, religion, or any other personal characteristic. Any form of discrimination, including offensive language or behavior, will not be tolerated. All employees are expected to conduct themselves in a professional and respectful manner towards their colleagues. Violations of this policy will result in appropriate disciplinary action, up to and including termination.