

Lilly's On The Lake

Kitchen Manager Position Job Description

Experienced line cook wanted for a Kitchen Manager position. Work in a clean, well-stocked, organized kitchen. A restaurant you can be proud to be apart of. We value people that can take pride in their work.

Responsibilities and essential job functions include but are not limited to the following:

- Ensures customer satisfaction through the consistent and quick preparation of menu items.
- Knows all menu items and their ingredients.
- Makes sure all food is properly prepared and to the recipes and standards. Ensures kitchen staff maintains ticket times under 6 minutes.
- Checks final product before it is delivered to the customer to ensure proper preparation and plating.
- Maintains a safe and clean work environment. Adheres to the health code and holds kitchen staff accountable to do the same.
- In proper uniform, works with gloves, and appears clean when working within the kitchen.
- Keeps all kitchen areas clean, sanitized, and organized.
- Uses proper storage techniques when storing dry goods and refrigerated goods including proper labeling and rotation of all ingredients to prevent food waste.
- Tests freshness and quality of products on a daily basis.
- Reports food quality of facilities issues immediately to Manager on Duty.
- Possess good leadership skills. Directs, coordinates, and delegates responsibilities to kitchen staff to ensure goals and objectives of the kitchen are met on a daily basis. Manages break schedules for kitchen staff. Reports staff issues immediately to General Manager/Assistant Manager.
- Must have the ability to read and understand tickets.
- Works with the Manager to maintain a proper inventory and place orders based on recipe requirements.
- Is punctual and maintains a good attendance record.
- Is familiar with and abides by all restaurant policies, procedures, and systems.
- Is professional on all levels while clocked in or on company premises. Leaves issues not related to work, outside of work.
- Comes to work with a positive attitude and outlook on the day.
- Communicates to management when there is an issue, whether it is personal or work-related.
- Maintains the utmost integrity and honesty while employed at the restaurant.

Summary of Experience

- To perform this job successfully, an individual must be able to perform each key responsibility satisfactorily.

Required Knowledge, Skills, and abilities requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- One year certificate from college or technical school; or 1-year related experience and/or training; or equivalent combination of education and experience.
- Skilled in using foodservice equipment including knives, pots, pans, and ovens.
- Ability to communicate with management, staff, and customers. Ability to read and interpret documents such as training cards/manuals, order forms, safety rules, operating and maintenance instructions, and procedure manuals. Ability to complete routine reports like daily temperature logs and receiving logs. Ability to speak effectively before groups of customers or employees of the organization.

- Ability to deal with problems and resolve them efficiently. Ability to multi-task in a fast-paced and hot environment.
- FL Food Handlers Card required; Serve Safe, Food Manager Certification Preferred.

Physical RequirementsThe physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job.

- Constant standing/walking
- Occasional stooping, kneeling, or crawling
- Occasional pushing, pulling, lifting, or carrying up to 40 lbs.
- Occasional ascending or descending ladders, stairs, ramps.
- Constant computer/POS equipment usage.
- Frequent, continual, intermittent flexing or rotation of the wrist(s) and spine.
- Constant reaching, turning and performing precision work around the bar area
- Constant receiving detailed information through oral communication.
- Constant talking, expressing, or exchanging ideas by means of the spoken word
- Occasional Distinguishing, with a degree of accuracy, differences or similarities in intensity or quality of flavors and/or odors.
- Constant clarity of vision at near and/or far distances