

General Manager

The successful candidate will be responsible for maintaining the account in accordance with the approved budget while meeting client expectations. Conduct safety, sanitation, and maintenance programs. Maintain excellent relationships with employees, guests, and client as well as other departments within the operation. Promote the professional growth and development of the entire team. Additional responsibilities include but not limited to the following:

Qualifications:

- Customer Service focused
- Supervisory, scheduling, training, and coaching skills
- Effective problem solving and conflict management skills
- Ability to multi-task as well as stay on task and concentrate with constant interruptions
- Food purchasing, food costs and inventory control
- Ability to create budgets, flash reports, financial targets, and forecasts
- Must be knowledgeable on HACCP controls along with proper storage and use of food
- ServSafe or Department of Health certification a plus

Kitchen Manager

The successful candidate will be responsible for leading back-of-house staff including Line Cooks, Prep Cooks and Dishwashers before, during and after meal service. Inspect the kitchen to ensure everything is organized and sanitized appropriately. Take inventory of how much food was sold each week and adjust ingredient orders accordingly. Additional responsibilities include but not limited to the following:

Qualifications:

- Customer Service focused
- A strong base of culinary knowledge
- Leadership skills
- Interpersonal skills
- Conflict resolution
- Attention to detail
- Financial understanding
- ServSafe or Department of Health certification a plus