



Kitchen Manager

Job Description:

A Kitchen Manager supervises kitchen duties by managing the pantry, inventory, controlling how food is stored and prepared and supervising how the customers are serviced. Successful Kitchen Managers guide a restaurant's kitchen staff to deliver quality, timely food and ensure that all customers are satisfied. Some of the

Main duties include:

- Ensuring that all food items and products are stored, prepared and served based on the restaurant's recipe, preparation and portion standards
- Evaluating and disciplining kitchen personnel accordingly and making employment and termination decisions
- Ordering kitchen materials and ingredients based on the menu and market demand
- Supervising food preparation in the kitchen and ensuring that customers are satisfied
- Maintaining clean working environments and making sure that employees follow the restaurant's preventive maintenance measures
- Maintaining adequate inventory levels and conducting weekly inventories
- Working with Restaurant Managers to create menu items, pricing and establishing portion sizes of each meal
- Scheduling shifts by business hours, days, and occasions
- Overseeing the training of employees to ensure the safe operation of kitchen equipment and utensils and the proper handling of heavy items and hazardous materials.
- Position: Kitchen Manager
- Employer: Indian/Fusion, Bar/Lounge Grill
- **Salary : £29,000 per annum depending on experience**
- Location: Leicester
- Working days / hours: 39 to 48 hours within a 5 to 6 day week
- Benefits & Entitlements: 28 days paid holiday (pro rata), income boosting incentives, employer's workplace pension, meals on duty etc and more
- Prospects: Salary review; promotion, recognition and reward for outstanding performance and commitment