



JOB POSTING DETAILS

Employer	Marconi Cultural Event Centre Inc.	Job Type	JMP
Job Title	Kitchen Manager/Cook	Duration	NA
ES Job ID	13678	Location	NA
Date Posted	December 15, 2022	Closing Date	January 12, 2023

Job Overview - Description & Duties

One of the oldest, most storied institutions in Sault Ste. Marie, the Marconi Cultural Event Centre was originally founded as a not-for-profit organization that advocated for the advancement and fostering of Italian culture in the community of Sault Ste. Marie. The Marconi has since evolved into a cultural centre paying tribute to both beloved traditional Italian foods as well as culinary delights from around the globe. We are currently seeking an eager, energetic and ambitious kitchen manager to join our team. The ideal candidate is a take charge, no nonsense person who can also work well in a team environment.

Job Type: Full Time Permanent

Wage: \$20 - \$22 per hour

DUTIES & RESPONSIBILITIES:

- Evaluating current par inventory levels for accuracy and cost effectiveness
- Managing inventory for food & beverage items to ensure the kitchen is adequately stocked
- Seeking ways to improve kitchen processes and ensure prompt, high quality food service
- Set standards for kitchen cleanliness and ensuring cleaning is done regularly
- Establish portion sizes and price menu items in collaboration with management team
- Tracking kitchen waste and looking for improvements for financial return
- Manage kitchen staff and coordinate & supervise food prep
- Expedite ensuring food is plated properly and served at the correct temperatures
- Hiring, training, scheduling and disciplining kitchen staff such as cooks, prep cooks and dishwashers
- Work with cooks to ensure menu is up to date and cost effective
- Store food products in compliance with safe food handling practices
- Assist with prep & cooking as needed

Required Skills

- Proven work experience as a Kitchen Manager, Restaurant Manager or Head Chef
- Hands on experience with menu planning and inventory management
- Familiarity with kitchen sanitation and safety regulations.
- Conflict management abilities
- Excellent organizational and time management skills
- Ability to manage a team in a fast-paced work environment and work under pressure
- Understanding of managing waste, inventory and upkeep of kitchen supplies
- Flexibility to work evenings & weekends

- Safe Food Handler Certification is a must
- Certification or diploma in a related field
- Ability to stand for long periods and lift up to 50 lbs.
- Fluency in English a must

Other Requirements

NA

How to Apply

Please submit resume to Employment Solutions via email employmentsolutionsjobs@saultcollege.ca, and quote job #13678