**Job description**

Job Summary:
We are seeking a highly skilled and experienced Kitchen Manager to oversee the daily operations of our restaurant kitchen. The ideal candidate will have a strong culinary background, excellent leadership skills, and a passion for delivering exceptional food and service.

Duties:
- Supervise and coordinate all activities in the kitchen, ensuring efficient and smooth operations
- Manage and train kitchen staff, including cooks, prep cooks, and dishwashers
- Monitor food quality and presentation to ensure consistency and adherence to standards
- Develop and update menus, taking into consideration customer preferences, seasonal availability, and cost efficiency
- Oversee inventory management, including ordering supplies, monitoring stock levels, and minimizing waste
- Ensure compliance with food safety regulations and maintain a clean and organized kitchen environment
- Collaborate with front-of-house staff to ensure seamless communication and coordination between the kitchen and dining areas
- Assist with food preparation as needed to maintain high standards of quality

Requirements:
- Proven experience as a Kitchen Manager or similar role in a hospitality or restaurant setting
- Strong leadership skills with the ability to motivate and inspire a team
- Extensive knowledge of food safety practices and culinary techniques
- Excellent organizational and time management skills
- Ability to work in a fast-paced environment while maintaining attention to detail
- Flexibility to work evenings, weekends, and holidays as required

Skills:
- Leadership: Ability to effectively lead and manage a team in a fast-paced kitchen environment.
- Food Safety: In-depth knowledge of food safety regulations and best practices to ensure compliance.
- Culinary: Strong culinary skills with the ability to create innovative menus and maintain high-quality food standards.
- Supervising: Experience in supervising kitchen staff, including training, scheduling, and performance management.
- Team Management: Ability to foster teamwork, delegate tasks effectively, and promote a positive work environment.
- Food Preparation: Proficient in various cooking techniques and experienced in preparing a wide range of dishes.
- Hospitality: A customer-focused mindset with a commitment to delivering exceptional service.
- Restaurant: Familiarity with restaurant operations and industry trends.

We offer competitive compensation and benefits packages, including health insurance and paid time off. If you are a dedicated and talented Kitchen Manager looking for an exciting opportunity to showcase your skills, we would love to hear from you.

Note: This job description is intended to provide a general overview of the position and does not include every task or responsibility that may be required.

Job Type: Full-time

Pay: From £31,000.00 per year