

Kitchen/Restaurant Manager Job Description

Duties may include but are not limited to the following items:

- Manage all kitchen staff
- Inventory/Ordering
- Scheduling
- Able to do repetitive work
- Able to prepare food according to food handlers guidelines
- Knowledge of cooking procedures
- Able to communicate with Prep Cooks & Wait staff
- Able to communicate with owners/managers
- Knowledge of kitchen equipment
- Knowledge of safety rules for kitchen equipment
- Knowledge of where and how everything is stored
- Label and date all food stored & Rotate food as needed
- Able to lift 50 lbs
- Flexible with job duties
- Obtain / have First Aid CPR certification
- Obtain / have Oregon State Food Handlers certification as applicable
- Able to work all shifts and holidays
- Arrive 15 minutes prior to assigned shift
- Follow opening and closing procedures
- Able to work in a high pace and hot environment
- Able to multi-task
- Stand and walk for long periods of time
- Report to managers when something is broken or needs repair
- Keep a clean, stocked and tidy workspace
- Be able to self-motivate in work environment
- Able to follow written or verbal instructions