



Example of Kitchen Job Description

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Our growing company is looking to fill the role of kitchen. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don't fill all of the qualifications, you may still be considered depending on your level of experience.

Responsibilities for kitchen

- Prepare culinary team schedules to meet the needs of the restaurant and budget guidelines
- Appoint tasks and responsibilities to kitchen staff
- Responsible for the cleanliness & maintenance of the kitchen
- Oversee the training and development of the kitchen team, ensuring constant improvement in culinary skills and consistency in production standards
- Ensure food quality, portion control and plated presentation meets Umami standards
- Conducts regular line checks, monitors stock levels and manages inventory to ensure recipe adherence in kitchen execution of all products served
- Implement and adhere to the Health and Safety policies and procedures
- Supervise and support kitchen staff while regularly working the line
- Uphold and maintain sanitation and safety standards at all times
- Ensure food quality, portion control and plated presentation meet the standards of each concept inside the ghost kitchen

Qualifications for kitchen

- Ensures that the quality of all inventory and fresh produce are of the highest standards including proper management of inventory levels including the storage area
- Provides support through ensuring that all of the dishes are properly washed,

- Maintains the cleanliness of the kitchen floor and the removal of trash from the kitchen and restrooms
- Must have full time availability and be able to work weekends and holidays
- Proven work experience as a Kitchen Manager, F&B Manager or Head Chef
- Hands-on experience with planning menus and ordering ingredients