

Our company is hiring for a kitchen. If you are looking for an exciting place to work, please take a look at the list of qualifications below.

Responsibilities for kitchen

- In-depth knowledge of kitchen health and safety regulations
- Minimum 2-3 years of culinary management experience in a high-volume casual dining restaurant
- Culinary degree preferred or related degree in restaurant management/hospitality
- Strong business acumen, including an understanding of budgets and operating costs
- Excellent knowledge of food recipes, food handling and preparation
- Demonstrated ability to train, motivate, and direct a team

Qualifications for kitchen

- Knowledge of a wide range of recipes
- Familiarity with kitchen sanitation and safety regulations
- Ability to manage a team in a fast-paced work environment
- Leads by example and is available to offer support to all staff members
- Creates a friendly and FUN workplace for all to enjoy
- Flexibility to work during evenings and weekends