

Kitchen Manager

Location: Ottawa WEST, ON

Job Type: Full-Time

Job Summary

We are hiring an experienced Kitchen Manager to oversee daily kitchen operations in a fast-paced, full-service restaurant. This role is ideal for a strong leader who can manage staff, maintain high food quality standards, and control inventory and waste effectively.

Key Responsibilities

- Lead and supervise a kitchen team of **6 or more staff**
- Manage day-to-day kitchen operations to ensure efficiency and consistency
- Maintain high standards of food quality, presentation, and service times
- Conduct **biweekly food inventory** and ensure accurate tracking of supplies
- Monitor and reduce **food waste** through effective planning and control measures
- Ensure compliance with food safety, sanitation, and health regulations
- Train, coach, and schedule kitchen staff
- Support a positive and productive team environment
- Collaborate with front-of-house staff to ensure excellent customer experience

Requirements

- **MUST HAVE a minimum 2 years of experience managing a kitchen**
- Proven experience leading a team of **at least 6 employees**
- Strong knowledge of inventory management and cost control
- Experience managing and reducing food waste
- Solid understanding of food safety standards and best practices
- Strong leadership, communication, and organizational skills
- Ability to work in a high-volume, fast-paced environment

Schedule

- Full-time hours
- Must be available for evenings, weekends, and holidays

Compensation

- Competitive salary (based on experience) \$45K- \$55K) plus up to an additional bonus of \$5K (Tip out, staff meals & discounts at other locations)
- Opportunity for growth and advancement
- Benefits after 6 months: 60/40 split (we pay 60% employee pays 40% + LTD)