



SMG STOCKTON

Job Title: Kitchen Manager

Department: SAVOR Food & Beverage

Reporting: Director of Food & Beverage

Status: Hourly Non-Exempt

SUMMARY OF POSITION

Directly responsible for all kitchen functions including food purchasing, preparation and maintenance of quality standards; sanitation and cleanliness; training of employees in methods of cooking, preparation, plate presentation, portion and cost control and sanitation and cleanliness.

ESSENTIAL DUTIES AND RESPONSIBILITIES

Include the following, other duties may be assigned

- Comply with Standards of Service and assist in assuring the same from all kitchen employees.
- Manage the event day operation of the kitchen, coordinate food production and ensure the highest level of food quality, taste and presentation.
- Participate in food preparation, to ensure consistently high quality food, taste and presentation. Expedite during peak meal periods as needed.
- Establish goals for the kitchen; anticipate and resolve problems concerning all facets of the kitchen; anticipate trends, enact approved profit-oriented and cost saving ideas/activities.
- Establish and require strict adherence to health department, sanitation and food handling guidelines
- Develop menus; create and ensure adherence to recipes and product specifications.
- Complete daily food orders based upon scheduled events and projected levels of business.
- Conduct regular inspections of the entire kitchen/dishwashing areas and coolers and promptly act to correct deficiencies found during inspection
- Make certain that proper inventory levels are stocked and maintained.

Qualifications

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodation may be made enable individual with disabilities to perform the essential functions. This position will work with limited supervision and will require the ability to interact with all levels of staff including management. Also requires the ability to work flexible hours, including nights, weekends and holidays, in addition to normal business hours.

EDUCATION and/or EXPERIENCE

- High School diploma or general education degree (GED); or 6 months related experience and/or training; or equivalent combination of education and experience
- Any other relevant courses (a plus)

CERTIFICATES, LICENSES, REGISTRATIONS

- ServSafe Certified preferred

Computer Skills

- To perform this job successfully, an individual should have knowledge of spreadsheet software and Word processing software

OTHER SKILLS AND ABILITIES

Understanding and knowledge of safety, sanitation and food handling procedures. Must be able to take direction and work in a team environment. Ability to work calmly and effectively under pressure. Must have problem solving abilities, and be self-motivated and organized. Must be able to work well with persons of all age and backgrounds.

Physical Demands

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individual with disabilities to perform the essential functions. While performing the duties of this job, the employee is regularly required to move around the facility; to stand for long hours during events; talk and hear. This position may require work inside or outside of the building, as needed by event.

To Apply:

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