

Kitchen Supervisor Job Offer

Offer

Wage: \$17.50/hour, full time position

Monthly Incentives: \$250/month in potential incentives that are tied to your job description

Bonuses: \$300 bonus for every prep cook you effectively train and get through 90 day probationary period. Our goal is to train roughly 5-6 prep cooks per year. There is also a core value bonus program that you would be eligible for that includes \$50-\$200 bonuses when nominated by any other team members for going above and beyond. Twice a year the team member with most core value bonuses gets a \$400 bonus, trophy and name on the office plaque.

Pre-Requisites to Accepting the Position:

Valid driver's license

Health Card

Must be comfortable driving a 14' box truck and cargo van

You must have a car

Full time availability (your schedule will revolve around events, but kitchen hours of operation are typically 8am – 6pm).

Pass a drug test and background check

Culinary degree or extensive culinary training

Willing/able to make deliveries or work events when necessary

Preferences but not required:

Live close to or in Henderson

Management experience

Job Description

Holding prep cooks accountable to following protocol, which includes:

- Opening and closing checklists (focus on organization and cleanliness)
- Production Lists
- Recipes
- Food Quality

Conducting food quantity and quality reviews

Attending weekly operations meetings focused on improving kitchen and event operations

Learning our food ordering & prep scheduling process so that you can assist operations manager

Receiving and organizing food orders

Work with Operations Manager to ensure labor budgets are met

Make occasional store runs to get necessary product

Qualities the Ideal Candidate Would Have:

Follows direction well, clean, organized, consistent, team player.

Ownership's goal is to build a system that can operate independently, without hands on management at all times. Candidate should be interested in working in this type of system, where everything is laid out for you by upper management, and you take pride in holding your team accountable for following this instruction precisely.

If interested, email resume ATTACHED to the following email:

scott@masterpiececuisine.com