

Let's get creACTIVE!

We at creACTIVE Wellness Center are looking for a kitchen/restaurant manager who is as passionate for mind body and soul wellness as we are. Our space includes a small healthy food restaurant (soups and salads), community lounge area, art/creativity area, yoga/fitness room and we offer talk, massage, and yoga therapies. We manifest dreams here and are excited to help someone pursue their life's purpose and be creative with their culinary passion.

Job brief

We are looking for a Kitchen/Restaurant Manager to supervise daily restaurant operations. As a new venture, there is opportunity to bring your vision of wellness and limitless ideas to explore. Responsibilities include overseeing the food prep and cooking, maintaining a fully stocked kitchen inventory, and complying with safety and cleanliness standards. Training and managing additional staff may be needed. Ultimately, you will ensure all meals are properly prepared and served and our customers have a pleasant dining experience.

Responsibilities

- Manage kitchen and coordinate food orders
- Participate and/or supervise food prep and cooking
- Check food plating and temperature
- Establish and adjust portion sizes
- Schedule kitchen staff shifts
- Price menu items in collaboration with the owner
- Order food supplies and kitchen equipment, as needed
- Train kitchen staff on prep work and food plating techniques
- Store food products in compliance with safety practices (e.g. in refrigerators)
- Keep weekly and monthly cost reports
- Maintain sanitation and safety standards in all areas

Requirements

- Education and passion to work as a kitchen/restaurant manager
- Hands-on experience with planning menus and ordering ingredients
- Knowledge of a wide range of recipes and ability to develop recipes
- Familiarity with kitchen sanitation and safety regulations
- Excellent organizational skills
- Conflict management abilities
- Ability to manage a team in a fast-paced work environment
- Flexibility to work during evenings and weekends
- Entrepreneurial attitude and ability to take initiative and ownership independently
- At least one year working in food service environment
- Certification from a culinary school or degree in Restaurant Management is a plus

Compensation dependent of experience

