

Freddy's Wine Bar

Contact:

Stuart Stone (205) 908-2911 stone.stuartb@gmail.com

Kitchen Manager/Sous Chef

Responsibilities:

Work with ownership to develop menus

Oversee the daily operation of food service staff

Prepare food items

Monitor quality of products and services produced

Adjust daily schedule for shift personnel to ensure optimal efficiency

Manage inventory of ingredients and supplies

Maintain health standards for raw and finished products

Qualifications:

Previous experience in food service or other related fields

Knowledge of common food safety practices

Strong leadership qualities

Ability to thrive in a fast-paced environment

Excellent written and communication skills

Job Type: Full-time

Daytime Hours Available

Pay: \$15.00 - \$22.00 per hour