



Position Title: Kitchen Manager

Department: Food & Beverage – Rhythm on Monroe & Rooftop Bar

Position Summary

This is a hands-on leadership role responsible for managing kitchen operations in a high-volume, full-service restaurant with rooftop dining and catered events. The Kitchen Manager is expected to actively participate in daily service, ensure health code compliance, and oversee all aspects of culinary execution, staffing, and food quality.

Primary Responsibilities

- Lead, train, schedule, and motivate kitchen staff in a fast-paced, event-driven environment.
- Oversee food preparation, quality control, and timely service during peak business periods.
- Ensure compliance with all health, safety, and sanitation regulations.
- Develop creative, cost-effective menus with a focus on fresh, from-scratch items, including dietary alternatives (vegetarian, vegan, gluten-free).
- Collaborate with the General Manager on menu planning, cost control, and operational goals.
- Assist with catered events as needed, including menu execution and staffing.
- Monitor and control food and labor costs; complete inventory, ordering, and forecasting.
- Foster a positive and professional kitchen culture where team members, guests, and vendors feel valued.

Work Environment

- Full-service restaurant with rooftop dining and catering capabilities.
- Primarily evening shifts, including weekends and holidays.
- Schedule based on business volume; flexibility required.
- May occasionally support other departments or venues within the Von Braun Center.
- Must be able to anticipate business flow related to events at the VBC and in the surrounding area.

Physical Requirements

Ability to lift 30 lbs consistently.

- Work on your feet for long periods; stooping, bending, climbing stairs, and using hand tools and small kitchen equipment.
- Operate POS systems and other kitchen technology efficiently.

Qualifications

- 4-year degree in Culinary Arts or equivalent experience preferred.
- Proven leadership and team management skills.
- Strong communication and problem-solving abilities.
- Experience with food costing, inventory management, and kitchen budgeting.
- Proficiency in Microsoft Office (Excel, Word) and POS systems.
- Serve Safe Manager Certification (or ability to obtain within 90 days).
- Responsible Vendor Training Certification (within 90 days).
- Valid driver's license.
- Knowledge of local health and ABC regulations.