

KITCHEN MANAGER (NOC- 62020)

Posted By: NEWCASTLE FREEHOUSE CORPORATION O/A
WOODY'S TAPHOUSE

Location: Calgary

Salary: \$\$36.00 Per Hour

JOB ID : RJ3012098

Posting Date : 28-Feb-2025

Expiry date : 27-Aug-2025

Education : Secondary (high) school graduation certificate

Language : ENGLISH

Vacancies : 2

Years of Experience : 1 year

Job Type : Full Time

Job Description

TITLE: KITCHEN MANAGER (NOC- 62020)

EMPLOYER: NEWCASTLE FREEHOUSE CORPORATION O/A WOODY'S TAPHOUSE

JOB LOCATION:

#606 500 Country Hills Blvd NE
Calgary, AB T3K 4Y7

Salary \$36.00 / hour

Vacancies 2 vacancies

Terms of employment Permanent employment, Full time 32 hours / week

Start date As soon as possible

Employment conditions: Day, Evening, Night, Shift, Weekend

Job requirements

Languages

English

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

On site

Work must be completed at the physical location. There is no option to work remotely.

Responsibilities

Tasks

Establish methods to meet work schedules

Requisition food and kitchen supplies

Supervise and co-ordinate activities of staff who prepare and portion food

Train staff in job duties, sanitation and safety procedures

Ensure that food and service meet quality control standards

Address customers' complaints or concerns

Maintain records of stock, repairs, sales and wastage

Prepare and submit reports

Prepare food order summaries for chef

Supervise and check assembly of trays

Supervise and check delivery of food trolleys

Establish work schedules

We are looking for an **experienced Kitchen Manager** with expertise in a variety of global cuisines. The ideal candidate should have proficiency in **North American, Asian, and Continental** cuisines, with a particular focus on **South Asian specialties**. Key areas of expertise should include, but are not limited to:

North American Cuisine

Asian Cuisine

Continental Cuisine

South Asian Dishes, such as:

Tikkas

Butter Chicken

Momos

Thukpa

Kebabs

Menu Creation & Planning

Design seasonal, innovative menus that fit the restaurant concept, update dishes based on customer feedback and trends.

Cost Control & Budgeting

Monitor food costs, control inventory, reduce waste, and manage supplier negotiations to stay within budget.

Staff Management & Training

Hire, train, and manage kitchen staff, delegate tasks, and maintain staff schedules to ensure smooth operations.

Food Safety & Sanitation

Ensure food safety standards are met, enforce cleanliness and sanitation protocols, and conduct safety inspections.

Quality Control & Consistency

Monitor food quality, ensure consistency in recipes, and address customer concerns about food presentation.

Supplier & Vendor Relations

Maintain strong relationships with suppliers, negotiate pricing, and ensure timely deliveries of quality ingredients.

Inventory Management

Track inventory, implement stock rotation, and conduct audits to prevent shortages or waste.

Health & Safety Compliance

Ensure safe kitchen practices, maintain equipment, and train staff on safety protocols.

Budget Management & Financial Reporting

Manage the kitchen budget, track costs, and prepare financial reports for senior management.

Collaboration with Front-of-House

Coordinate with front-of-house for smooth service, special requests, and menu updates.

Innovation & Continuous Improvement

Stay updated on industry trends, introduce new processes or tools to improve kitchen efficiency and quality.

Supervision

5-10 people

Additional information

Personal suitability

Flexibility

Team player

Benefits:

Other benefits (FREE MEALS)

Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees

- Provides diversity and cross-cultural trainings to create a welcoming work environment for newcomers and/or refugees

Support for youths

- Provides awareness training to employees to create a welcoming work environment for youth

Support for Indigenous people

- Provides cultural competency training and/or awareness training to all employees to create a welcoming work environment for Indigenous workers

Who can apply to this job?**The employer accepts applications from:**

- Canadian citizens and permanent or temporary residents of Canada.
- Other candidates with or without a valid Canadian work permit.

How to apply**By email**

nabeenkarki@gmail.com

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: **nabeenkarki@gmail.com**

Posted on refugeejobportal.com