Lincoln Race Course Winner's Circle Sports Bar & Grille is a full service casual dining establishment and entertainment destination in southwest Lincoln. With state-of-the-art simulcast wagering, big screen sportscasts, and an indoor smoking lounge, we offer a unique experience to our guests unmatched in Lincoln and southeast Nebraska. The size of our facility also allows the flexibility to host parties and specialty events, which requires a high level of involvement from our Food & Beverage Department.

We are currently in search of a Kitchen Manger/ Head Chef/ Head Chef to manage our kitchen operations.

Successful candidate will possess excellent kitchen personnel management, kitchen organization, expediting, and work-flow skills. A team of line cooks and prep cooks work under the supervision of the Kitchen Manger/ Head Chef, and require clear direction to deliver a quality product correctly and in a timely manner. While our primary daily menu is established, the Kitchen Manger/ Head Chef will be actively involved in menu updates, as well as be responsible for the creation of weekly, evening, and monthly specials which pertain to our casual dining offering and guest expectations. Additionally, Kitchen Manger/ Head Chef responsibilities will include coordinating and managing food and supplies inventory, scheduling staff, overseeing daily upkeep and routine maintenance of kitchen equipment, and directing hospitality staff to maintain a clean and inspection-ready kitchen at all times.

**REQUIREMENTS:**

Ability to work and lead kitchen team efficiently and effectively under a high-volume fast casual dining environment

Ability to lead others and interact with kitchen team in a positive energetic manner is a must. Must maintain effective communication within the kitchen, be responsive to staff suggestions and concerns and work to resolve problem

Control food and labor costs by training kitchen staff on the proper methods of food preparation and handling as well as procedures on left-over food items

Coordinating and managing food and supplies inventory

Responsible for the oversight of daily preparation of food items in the prep area, fry/grill stations and other areas of the kitchen

Assist with the preparation and cooking of various food items while ensuring the highest standards of quality and presentation.

Ensure all sanitation rules are observed, food is properly stored, and assist with clean up at the end of the shift.

Directing kitchen team to maintain a clean and inspection-ready kitchen at all times. Conduct regular inspections of the entire kitchen/dishwashing areas and coolers and promptly act to correct deficiencies found during inspection

Overseeing daily, weekly and monthly upkeep and routine maintenance of kitchen equipment

Assist in the oversight of the kitchen staff, front of house staff and overall food service operations

Ensure all kitchen employees consistently wear uniforms or proper attire as well as grooming and appearance standards

Highly motivated and enjoy working in a team environment

**EXPERIENCE**

2+ Years Restaurant cooking experience

1+ Year Supervisory Experience

Ability to lead a diverse team and interact with customers in a positive, energetic manner

Must be highly motivated, organized, dependable, punctual, and professional

Working knowledge of Safety/Sanitation Practices; Food Safety Managers permit

Creativity, originality, and passion are a must

Culinary Degree preferred