Job Title: Kitchen Manager

Department: Food and Beverage

Report: Food and Beverage Manager

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 events, which requires a high level of involvement from our Food & Beverage Department.  
  
We are currently in search of a Kitchen Manager to manage our culinary and kitchen operations.  
  
Successful candidate will possess superior kitchen personnel management, experience directing servers and front-of-house personnel, kitchen organization, expediting, and work-flow skills. A team of line cooks and prep cooks work under the supervision of the Kitchen Manager, and require clear direction to deliver a quality product correctly and in a timely manner. While our primary daily menu is established, the Kitchen Manager 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 Manager 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