



## KITCHEN MANAGER

Clyde Iron Works is seeking a Kitchen Manager to join our team. The Kitchen Manager is responsible for the quality of Clyde's food as well as the operational functions of the kitchen. A combination of positive energy and proactive style, organization, detail-oriented qualities, and the ability to multi-task and manage a team will help you excel in this position.

### RESPONSIBILITIES:

The Kitchen Manager's duties include but are not limited to:

- ◆ Oversee all operations of the Clyde Iron Works kitchen including food prep, product order, inventory, food cost, proper mechanical function and cleanliness, and kitchen staff safety and procedures
- ◆ Ensure that all food and products are consistently prepared and served according to Clyde's standards
- ◆ Responsible for maintaining appropriate cleaning schedules for all aspects of the kitchen
- ◆ Work with the Restaurant Manager to create menu items, pricing, and establish portion sizes
- ◆ Schedule shifts by business hours, days, and occasions
- ◆ Evaluate and discipline kitchen personnel accordingly and make employment and termination decisions
- ◆ Oversee the training of kitchen staff
- ◆ Stay current with industry trends that fit Clyde's vision

### SKILLS:

- ◆ Kitchen and culinary experience required
- ◆ Excellent organizational and communication skills
- ◆ Excellent conflict management and leadership skills
- ◆ Ability to excel in a fast-paced environment
- ◆ Ability to work extensive hours throughout the day and fill in when needed
- ◆ Ability to maintain a calm disposition to stay effective under pressure
- ◆ Experience with sanitation and safety regulations

Visit [clydeironworks.com/careers](http://clydeironworks.com/careers) to apply online or stop by Clyde Iron Works at 2920 W. Michigan St., Duluth, MN 55806 to fill out an application.

Questions? Email Toni Giuliani at [events@clydeironworks.com](mailto:events@clydeironworks.com) or call 218-727-1150.