



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 jobs.clydeironworks.com to apply online or stop by Clyde Iron Works at 2920 W. Michigan St., Duluth, MN 55806 to fill out an application.

Questions? Email Alex Giuliani at alessandroG@clydeironworks.com or call 218-727-1150.