

Kitchen Manager

Location: Bellefontaine, OH

Job Type: Full-Time

Schedule: Nights and weekends required

Pay: Competitive, based on experience

About the Role:

We are seeking an experienced and hands-on Kitchen Manager to lead our back-of-house operations. This role is ideal for someone who thrives in a fast-paced scratch kitchen and leads by example.

Key Responsibilities:

- Oversee BOH operations including prep, execution, and cleanliness
- Train, schedule, and supervise kitchen staff
- Monitor food cost, waste, inventory, and labor
- Maintain kitchen efficiency and safety standards
- Collaborate with FOH and ownership for smooth service

Qualifications:

- 2+ years of kitchen leadership experience
- Strong knowledge of kitchen operations and food safety
- ServSafe certification preferred
- Nights/weekends availability required

Perks & Benefits:

- Growth opportunities across venues
- Competitive pay
- Team meals and staff discounts