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[The Professional Kitchen Manager Pdf Files](#)

ROBERT SMITH

Assistant Kitchen Manager I

info@qwikresume.com | <https://Qwikresume.com>

Energetic culinary professional, Assistant Kitchen Manager I with 11 years of experience and with a blend of creativity, passion for food and exceptional cooking skills. Works well as a dynamic leader in high-pressure settings. Expert in managing kitchen staff and preparing foods at a reduced cost without compromising quality and taste. Focused on high standards for taste and quality, while maintaining profitable margins.

FEBRUARY 2009 - PRESENT

ASSISTANT KITCHEN MANAGER I - RED ROBIN

- Meeting, greeting and encouraging the feedback from customers and used feedback to implement positive changes within the restaurant.
- Leading and coaching kitchen staff members on food safety, recipe adherence, and food quality daily.
- Responsible for team members schedules, inventory counting, and troubleshooting weekly.
- Invoicing and ordering product/small wares as well. Opened a multi-million dollar kitchen from scratch hiring, training, kitchen organization, cleaning systems, daily one on ones with staff members, scratch kitchen recipe training, and energetic shift meetings/goal setting.
- Directing and checking the progress of the prep staff and checking for food quality and consistency.
- Assisting in the hiring and training of back-of-the-house employees; enforcing safety and sanitary practices, maintenance and regulatory compliance for the kitchen area.
- Ensuring that operational basics and standards are adhered to with total commitment and passion includes line checks, testing, training, recipe adherence, window management, cook times, etc.

AUGUST 2006 - OCTOBER 2008

ASSISTANT KITCHEN MANAGER I - ABC CORP

- Trained the auxiliary kitchen staff in order to provide best results in minimum time and using at the maximum the available resources.
- Maintained order and discipline in the kitchen during working hours.
- Monitored food preparation methods, portion sizes, and garnishing and presentation of food to ensure that food is prepared and presented in an acceptable manner.
- Assisted in the hiring and training of back-of-the-house employees, enforced safety and sanitary practices, maintenance and regulatory compliance for the kitchen area.

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The Professional Kitchen Manager.html Kitchen managers also hit the books, by keeping tabs on food cost, waste and employee hours, doing their best to optimize profit for their company and create the best dining experience possible for customers.

Being able to come up with a solution quickly is a needed skill • Speaking Skills: Kitchen managers need to accurately and easily communicate standards and cooking methods to staff, give orders and speak with customers clearly.. • Organizational Skills: Keeping work schedules, shipments, cleaning schedules and more organized is crucial to the job.. 14, or \$48,130 per year
WHAT ARE THE EDUCATION REQUIREMENTS? Although not necessarily required, a bachelor's degree in food service management or similar is becoming increasingly valuable to employers.. Kitchen managers hire staff, purchase food and stock, and make sure everyone is trained on proper food preparation and kitchen safety techniques.. • Leadership: Kitchen managers must be leaders in the back of house, rallying their team during heavy shifts, resolving conflicts and getting the job done.

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• Problem-Solving Skills: Dealing with employee conflict, irate customers and wrong stock orders is part of a kitchen managers job. [Best Stickies App For Mac](#)

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Kitchen managers also make sure that the kitchen is properly cleaned on a regular schedule, food is disposed of properly and the kitchen meets all sanitary standards.. Certification is available, but not required The Kitchen Manager is responsible for the training of employees in connection with purchasing, receiving, preparation and maintenance of quality standards, safety, sanitation and cleanliness.. • Management Skills: Kitchen managers not only deal with food, they also have to deal with costs, pricing, creating work schedules and more.. Resume example for former military professional **JOB SKILLS AND REQUIREMENTS** • Customer-Service: Kitchen managers might have to interact with customers.. Once hired, many restaurant chains send managers through intense training programs, which combines classroom and real kitchen experience. [Free Download Youtube Mp3 Mac](#)

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PDF Resume Examples are professionally prepared PDF versions of our free resumes written by certified resume.. • Stamina: Kitchen managers can expect long days around hot cooking elements, much of it on their feet.. **WHAT DO KITCHEN MANAGERS DO?** Who makes sure the food stays hot, the salad stays crisp, and the hummus stays hummusy? Kitchen managers.. In addition, kitchen managers ensure that the companies standards are upheld: the food looks good and is cooked properly, the proportions are correct, and it is cooked and served quickly.. **HOW MUCH DO KITCHEN MANAGERS MAKE?** The Bureau of Labor Statistics (BLS) says that in 2010, food service managers made a median hourly income of \$23.. A is responsible for the overall operations for the back of house and kitchen area of a restaurant. 6e4e936fe3 [Sony Media Player N100 Hack](#)

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