

Big Water Cafe

Kitchen Manager

Reports to: Café Manager

Oversees: All cooks, bakers, and other kitchen staff

Ideal Candidate:

- Feels passionate about cooking, baking and giving great service to Big Water customers and other staff members
- Experience in a supervisory or management role strongly preferred
- Exhibits strong organizational skills
- Enjoys working under a time crunch
- Takes pride in being consistent
- Enjoys a challenge and creating something new
- Has experience in a high volume, ticket based scratch kitchen
- Has a reputation for excellent relations with customers, staff, and vendors
- Has the ability to design, implement, and to continuously improve the systems and procedures that lead to success.
- Has experience in training and development of staff members
- Is self-directed and able to work independently as well as be an integral member of the Big Water management team
- Likes to work holidays, weekends, events, and other peak periods of the restaurant business.
- Limited baking experience preferred
- Effectively manages their emotions in the workplace

Performance Expectations:

- Is part of the hiring team, oversees training and conducts performance reviews for cooks, and bakers in a manner that is aligned with Big Water's management approach
- Believes in Big Water values of local, organic and tasty food and bakery items
- Schedules kitchen staff based upon anticipated volume and coordination of balanced service teams
- Consistently adheres to food safety standards both in own practice and in training other staff.
- Maintains a current certification for WI Food Safety Certification
- Maintains proper levels of inventory of all kitchen/baking necessities
- Manages the inventory levels of the grab and go options in the front display cases that the kitchen makes
- Maintains targeted levels of food costs, through managing waste and ordering properly
- Participates in weekly manager meetings
- Establishes and maintains good communication and positive working relationship with General manager, Head Roaster, Wholesale Manager, Head Cook and Owners
- Participates in budgeting and forecasting
- Makes menu and bakery items to meet quality, portion and time standards
- Maintains a clean and sanitary work space

- Practices good personal hygiene
- Executes catering and special orders to the standards of quality and service set by Big Water Cafe
- Timely and accurately completes prep list including stocking, rotating and clean-up
- Meets quality and time standards for preparation of all food and bakery
- Leads cooks and bakers in cleaning and maintaining of all kitchen areas, back hallways, equipment and fixtures
- Assists co-workers with anything that is necessary or requested
- Asks questions and for help whenever necessary
- Foster and maintain excellent relationships with local growers and suppliers

Physical Requirements

- Must be able to lift 50lbs
- Must be able to stand for long periods of time
- Must be able to work in a hot environment
- Must be able to taste products

Compensation

- This is a full-time, year round, salaried position
- Salary Range Begins at \$19,500
- Paid time off
- Profit Sharing Bonus Incentives
- Paid membership to the Bayfield Rec Center
- One free meal per work day

Interested?!

Email resume and cover letter to jobs@bigwatercoffee.com

Or drop off at the café, 117 Rittenhouse Ave, Bayfield WI