



## **Chef de Cuisine/Kitchen Manager**

### **Position Overview:**

Our Daily Brett Market & Cafe is in search of an experienced Kitchen Manager/Chef de Cuisine to lead the culinary operations of our dynamic market and café. The successful candidate will play a pivotal role in menu planning, food preparation, and team management, collaborating closely with our commissary team. Reporting to the commissary team, this role requires a strong leader who can maintain high standards of quality and service in a high-volume setting.

### **Responsibilities:**

#### **Menu Development and Collaboration:**

- Work closely with the commissary team to plan and develop menus that align with the market and café offerings.
- Collaborate on sourcing fresh, high-quality ingredients and incorporating them into creative and appealing dishes.
- Regularly review and update menus based on customer preferences and market trends.

#### **Kitchen Operations:**

- Oversee day-to-day kitchen operations, ensuring efficiency and adherence to established standards.
- Lead food preparation, cooking, and presentation efforts to maintain consistent quality.
- Implement and uphold food safety and sanitation protocols.

#### **Staff Management:**

- Recruit, train, and supervise kitchen staff, fostering a positive and collaborative work environment.
- Set performance expectations, conduct regular evaluations, and provide constructive feedback.

#### **Inventory and Cost Control:**

- Manage inventory levels and control costs through strategic ordering and portion control.
- Monitor and analyze food costs, making adjustments to maintain profitability.

#### **Quality Assurance:**

- Implement and enforce quality control measures to ensure consistency and excellence in all dishes.
- Conduct regular tastings and inspections to maintain high culinary standards.

#### **Customer Service:**

- Collaborate with front-of-house staff to ensure a seamless dining experience for customers.
- Address customer feedback and make necessary adjustments to enhance satisfaction.

#### **Collaboration with Commissary Team:**

- Work closely with the commissary team on menu planning, ensuring alignment with overall culinary objectives.
- Provide regular updates on kitchen operations and collaborate on improvements and optimizations.

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**Adherence to Regulations:**

- Ensure compliance with health and safety regulations, as well as food handling and hygiene standards.
- Stay informed about industry trends and best practices.

**Qualifications:**

- Proven experience as a Kitchen Manager or Chef de Cuisine in a high-volume setting.
- Culinary degree or equivalent certification is preferred.
- Strong leadership and team management skills.
- Creative and collaborative approach to menu development.
- Excellent organizational and multitasking abilities.
- Knowledge of food safety and sanitation regulations.
- Effective communication skills and the ability to collaborate with diverse teams.

**Benefits:**

- Competitive salary commensurate with experience.
- Health, dental, and other benefits.
- Professional development opportunities.

If you have a passion for culinary excellence, strong leadership skills, and the ability to thrive in a fast-paced environment while working collaboratively with our commissary team, we invite you to apply for this exciting opportunity to lead our kitchen operations and contribute to the continued success of our market and café.

To apply, please send your cover letter and resume in pdf format to [brett@ourdailybrett.com](mailto:brett@ourdailybrett.com).