

# Head Chef / Kitchen Manager

Exciting full-time position leading the kitchen for a local fast casual restaurant and working with a collaborative management team to run the day-to-day operations of the kitchen through leadership and delegation of tasks for both the restaurant and catering facets of our business.

## If You Are...

- **Eager to join in our goal to help our customers make memories** (you go above and beyond to help)
- **Someone who loves all aspects of hospitality and is committed to delivering quality and consistent food to every customer** (you cook every dish with love)
- **A leader with experience in equipping people with new skills** (you see the best in everyone and challenge them to be their best selves)
- **Some who has experience and knowledge, but is still willing to learn new ways** (you are excited to try new things)
- **Able to assess and prioritize multiple tasks to meet deadlines** (you know what needs to be done and what can wait until later)
- **Detail-oriented and have an eagle-eye for cleanliness** (you might even color-code your sock drawer...)
- **Have experience writing and costing out recipes, along with ordering** (you enjoy working on the details outside the kitchen just as much as working the line)
- **Able to work at a fast pace and direct your team while staying positive** (you have integrity and stay cool under pressure)
- **An excellent communicator and critical thinker** (you are comfortable problem solving and know when to ask for help)
- **Collaborator who is passionate and team-oriented** (you're a glass-half-full kind of person with a can-do attitude)
- **Self-confident and self-assured** (you're kind and respectful, but won't take any BS excuses either)
- **Tech-savvy and comfortable with Google Suite, KDS, and other web-based applications** (you find these to be great tools for keeping things running smoothly)
- **Culinary degree or 3 years of equivalent experience is preferred but not required.**
- **18 years or older** (must have a high school diploma or GED)
- **Serve-safe certified** (or willing to be trained upon hire)

## And Would Love To...

- **Represent the company and the management team in the most positive and professional manner** (your words and actions have a huge impact)
- **Contribute to our big picture goals** (you understand our goals)
- **Oversee line and prep cooks as well as, coordinate with Front of House and Bakery teams to ensure smooth restaurant operations** (you are a hands-on leader)
- **Streamline kitchen processes, such as food costing, menu pricing, and profit margin calculations** (you like to find ways to be the most efficient and cut waste)
- **Create high-quality fast-casual farm-to-table recipes** (you take pride in the menu)
- **Comply with health and safety regulations** (you ensure food preparation, presentation, and service meet our standards)
- **Schedule, supervise, and train your team** (you publish schedules in a timely manner and do whatever it takes to help your team accomplish their tasks)

- **Direct daily restaurant operations and ensure adherence to company policies** (you have bought into our core values and use them as a framework to lead staff)
- **Inventory backstock of ingredients and reorder products** (we never want to run out of bread on a Monday)
- **Maintain a clean and organized work and storage spaces** (you hold everyone to a high standard)
- **Manage the task list and coordinate the calendar** (because getting stuff done makes you happy)
- **Assist with routine work and special projects** (you never know what cool assignments you might get)

## We Offer...

- **Full-time, flexible daytime and evening hours, based on needs** (yours and ours)
- **A team that is passionate about what we do and supporting each other in the process** (we really do have a lot of fun working together)
- **Direct access to the best blueberries in town** (in our humble opinion)
- **An ever-expanding realm of opportunities as we grow our business** (we love utilizing people's strengths and interests)
- **Delicious food and drinks!** (enjoy free latte or smoothie and a free meal when working)
- **Variety in your daily tasks** (everyday is a bit different, it's never boring around here)
- **A small, local, family-owned company where your ideas, efforts, and inputs are heard and valued** (you really make a difference to the success of the company)
- **The chance to make people's day and spread joy to our customers, their families, and our local community**

**Bowerman's on 8th Bakery and Café** is a locally owned restaurant, bakery, and retail store featuring the blueberries we grow on our farm. Since we opened in Downtown Holland in 2022, we have expanded to serving dinner, hosting catering and events, and curating retail products to appeal to tourists and locals alike.

If you would like to be a part of the Bowerman's on 8th team, please go to [realblueberries.com](https://realblueberries.com) and fill out an application. We can't wait to hear from you soon!