**TRF Employment positions**

Kitchen Supervisor:

Welcome to The Red Feather!

We are looking for a Kitchen supervisor/Lead who will team up directly with the General Manager and drive our concept through the roof. We are a unique, one-of-a-kind wine bar with light fare food service in our area. Our wine program is well curated to complement our food offerings menu ex., Charcuterie Boards, Flat Breads, wings among others. The ideal candidate to join our community family must have passion for service to both, our guests, and our team. Kitchen Lead/Supervisory experience is a must, Preferably Italian, French, or Californian kitchen experience but not necessarily a must. Our kitchen style is assembly only, nothing from the grill, yet a high quality and concise menu. Also, the ideal candidate with culinary CREATIVITY that would help us continue our ever evolving our food concept is a major Plus.

In addition to this, here are key responsibilities to help with our team’s success:

* Sets up stations with all necessary supplies
* Handles, stores and rotates all products properly
* Cooks and Assembles menu items in cooperation with the rest of the kitchen staff
* Follows proper cooking/ assembly techniques for all dishes
* Ensures food quality and timeliness
* Practices correct food handling and food storage procedures according to company and state regulations
* Complies with all nutrition, sanitation and safety regulations and standards
* Maintains a positive and respectful approach with everyone BOH and FOH.
* Reports all unsafe working conditions, operational needs and equipment or aspects of the kitchen to the General Manager/ Assistant Manager
* Scheduling based on business levels/ Anticipated private event in conjunction of the General Manager/Assistant manager
* Labor management in conjunction with the General Manager/Assistant Manager
* Responsible for the training, mentoring, and development of all new cooks/dishwasher on standards and procedures
* Inventory weekly/ monthly
* Communicates effectively with vendors, addressing food, supply, delivery or scheduling concerns as needed.
* Assists with the planning, implementation and culinary team training for all menu and specials rollouts in the restaurant, with adherence to specifications, presentation and standards.
* Must have a valid food handler certification. Manager Certification is a plus.
* Bilingual English/Spanish a plus

**Requirements**
**Physical Requirements:**

* Standing for long periods of time with frequent bending and turning
* Must be able to lift 40 lbs.
* Ability to work in a fast-paced environment

**The Red Feather Expectations:**

* Goes beyond normal expectations without compromising the company mission, vision and values.
* Demonstrates the ability to be courteous and accountable in all situations.
* Responding to guests’ special requests in a courteous and accountable fashion.
* Monitors the consistency of the product provided to all guests.
* Works in a friendly, honest, and diligent manner with fellow team members, supervisors, and managers and listens to others with compassion.
* Seeks knowledge from multiple sources and learns from past experiences for future development and growth.
* Maintains uniform standards.

Experience:

* Kitchen management: 1 year (Preferred)
* cooking/catering: 1 year (Preferred)

License/Certification:

* Food Handler Certification current
* Job Type: Full-time
* Pay: $16/hour
* Sign-on Bonus/ 6 month commitment bonus.
* Free Meals while on duty.
* Free wine training including tasting.
* Education:
* High school or equivalent (Preferred)
* Experience:
* Driver's License (Required)
* Shift availability:
* Day Shift (Preferred)
* Night Shift (Preferred)