



Title: Kitchen Shift Lead

Reports To: Chef

Summary

Principle role is to work alongside the chef to manage daily kitchen activities, including overseeing staff, ensuring food quality and freshness. Provides meal quality and consistency by following designated recipes and guidelines provided by the chef.

Job Duties

- Leads kitchen team in the chef's absence
- Provides guidance to junior kitchen staff members, including, but not limited to, line cooking, food preparation, and dish plating
- Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized for quality assurance
- Keeps cooking stations stocked, especially before and during prime operation hours
- Supervises all food preparation and presentation to ensure quality and restaurant standards
- Works with the head chef to maintain kitchen organization, staff ability
- Verifies that food storage units all meet standards and are consistently well-managed
- Confirm compliance with all sanitation and health and safety standards