



## Kitchen manager

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### Description :

Reporting to the tour services director, the kitchen manager is in charge of all the operations of the tour kitchen. The person must be available to work on a variable schedule.

### Responsibilities:

- Supervise the kitchen staff ;
- Comply with hygiene and safety rules ;
- Organize the work environment ;
- Manage local staff (training, schedules) ;
- Establish and maintain contact with furnishers ;
- Control all the kitchen inventories ;
- Responsible for all food orders ;
- Elaborate and follow the kitchen's budget.

### Requirements :

- 3 years experience in a managing position ;
- 3 years experience in a kitchen ;
- Degree in management an asset ;
- Experience with staff management and inventory control ;
- Bilingualism (French and English) ;
- Adaptability ;
- Sense of priority and organization ;

### Starting: immediately

Candidates should apply to:

Cavalía inc  
Ref.: Kitchen manager  
Fax: (514) 879-9003  
E-mail: [rh@cavalía.net](mailto:rh@cavalía.net)

Only selected candidates will be contacted. Please do not call.