

## Midtown Kitchen Supervisor

Atlantic Brewing Company is looking for a skilled and experienced candidate to serve as the Kitchen Supervisor at our Bar Harbor location. The candidate will be responsible for ensuring efficient day to day procedures of our Midtown restaurant.

The ideal candidate will be well-versed in food safety and restaurant operations.

### **Skills and Abilities:**

- Must have strong communication skills and a positive attitude
- Must be punctual with good time management skills
- Must have excellent attention to detail
- Contribution to creative development of menu and weekly specials

### **Duties and Responsibilities:**

- Supervise kitchen staff and coordinate food orders
- Supervise food prep and cooking
- Check food plating and temperature
- Schedule kitchen staff shifts
- Order food supplies and kitchen equipment, as needed
- Train kitchen staff on prep work and food plating techniques
- Store food products in compliance with safety practices (e.g. in refrigerators)
- Maintain sanitation and safety standards in the kitchen area

### **Requirements:**

- Proven work experience in fast paced, commercial kitchen
- Ability to work well with the kitchen team and facilitate collaboration between the kitchen staff members
- Hands-on experience with planning menus and ordering ingredients
- Knowledge of a wide range of recipes
- Familiarity with kitchen sanitation and safety regulations
- Excellent organizational skills
- Conflict management abilities
- Ability to manage a team in a fast-paced work environment
- Flexibility to work during evenings and weekends
- Certification from a culinary school or degree in Restaurant Management is a plus

Please send a résumé and cover letter to [jobs@atlanticbrewing.com](mailto:jobs@atlanticbrewing.com) or [amy@atlanticbrewing.com](mailto:amy@atlanticbrewing.com)