

Kitchen Manager at “The Lightning Bug” Family Entertainment Center

If you are a manager or assistant manager with experience in Restaurant Management or Coffee House Management or other food-related management positions AND meet all of the job skills and requirements described in this job ad, please submit your online application.

The Lightning Bug, a Mars, PA-based family entertainment center will open in February 2016 and is seeking one talented Kitchen Manager to manage all entertainment operations starting February 2016. This is a fast-paced, physically demanding high energy environment, so we are looking for candidates who are positive, highly energetic, organized, and who have great customer service skills.

Duties and responsibilities include:

- Directly responsible for all kitchen functions including food inventory levels and food purchasing, preparation and maintenance of quality standards, sanitation and cleanliness, training of employees in method of cooking, preparation, presentation, portion and cost control and sanitation and cleanliness
- Maintaining the effective operational feasibility of the center
- Maintaining the highest standard of facility appearance.
- Schedule labor as required by anticipated business activity while ensuring that all positions are staffed when and as needed and labor cost objectives are met
- Ensure adherence to restaurant budget by monitoring expenses, labor and food costs
- Staffing duties: training, evaluating all kitchen personnel as appropriate.
- Cash and check handling duties including preparation of tills
- Ensuring that cashier personnel adhere to correct cash handling procedures and sell effectively
- Ensuring that all staff are adhering to policies and providing outstanding customer services
- Providing daily and ad hoc updates to Facilities Manager
- Attend weekly team meetings, ad hoc team meetings and actively participate
- Use of Cell phones/Smart phones and other hand held electronic device is absolutely not allowed while on active shift
- **All duties of the Cook team members**

Job Requirements:

- Possess safe food-handling certification within 90 days of employment.
- Must have previous management experience and a successful track record, preferably in the following fields **Restaurant, Entertainment, Retail, Hospitality, Bowling Alleys, Amusement Parks, Miniature golf, Coffee-House**
- Must be able to work week-ends (Saturday and Sunday) and evenings
- Provide proof of identity and eligibility to work in the United States
- Can adapt to a flexible schedule
- Must be able to reach, bend, stoop and frequently lift up to 50 pounds
- Be able to work in a standing position for long periods of time (up to 9 hours)
- Experience in restaurant pizza dough making is preferred but not necessary
- **All requirement of the Restaurant Team Lead position**

Hours per week: Must be able to work up to 50 hours per week or more, minimum hours not guaranteed.

Compensation: \$15/hour (This position might lead to a full-time salaried position \$35k+ depending on hours worked and other factors)