

Chef/Kitchen Manager – TRIO

Trio is Oskaloosa's premier venue for sports, food, and films. Opening in fall 2024, Trio offers a welcoming atmosphere for guests of all ages to play tennis, pickleball, and simulated golf. We also have a three-screen movie theater where our guests can catch all of the latest cinematic attractions while enjoying up-scale seating and concessions. Trio offers a casual dining experience within the restaurant and bar as well as outdoor seating and an indoor lounge area.

We are excited for our guests to experience our top-of-the-line service throughout the venue. We will offer delicious lunch and dinner menus, local craft ales and lagers, and hand-crafted cocktails. Guests can book play time in our sports areas by the hour and we'll offer leagues for the real enthusiast! Our theater concessions are the best around to go with the latest blockbusters.

The Trio Chef/Kitchen Manager role is vital. The duties include working with the General Manager to create affordable, flavorful, savory, and seasonal menu items that will entice our loyal guests to return for another delightful culinary experience. The Chef/Kitchen Manager will order the necessary fresh and frozen foods for the menu, keep records, supervise and participate in the cooking, baking, and preparation of the food, and hold the highest sanitation standards.

Chef/Kitchen Manager Key Skills

- Creativity
- Excellent time management
- Passion for providing gold-standard hospitality to guests
- Passion for delicious and high-quality food
- Integrity to make the right decisions for the organization, staff, and guests
- The highest standards for food and beverage hygiene, sanitation, and safety
- Excellence in leadership – always setting an example with your actions

Chef/Kitchen Manager Responsibilities

- Lead, mentor, and manage the culinary team (Back of House staff)
- Develop and plan menus and daily specials while working within a budget
- Be aware of current food trends and create menu items accordingly
- Create prep lists for the kitchen staff
- Maintain standards for deep-cleaning
- Maintain standards for food storage, rotation, quality, and appearance
- Ensure compliance with all applicable health codes and regulations
- Schedule Back of House staff to meet business needs
- Order sanitation, dry-goods, commodities, fresh and frozen foods to keep stock; as needed for menu, location, and events

- Communication with kitchen staff, wait staff, etc.
- Inventory frozen, fresh, and raw foods to use or dispose of
- Prepare/create recipes
- Manage food costing
- Ability to stay calm in high-stress situations
- Perform other job-related duties as assigned

Must Have

- Previous kitchen management experience: 1 year
- Previous kitchen experience: 5 years
- Demonstrated knowledge of culinary techniques and practices
- Understanding of menu and recipe development techniques
- Leadership and delegation abilities
- Excellent time management
- Ability to multitask
- Basic Microsoft Office Suite skills
- Excellent knife-handling skills
- Bilingual English/Spanish: a plus
- Iowa Food Handler Certification

Physical Requirements

- Bending, carrying, climbing, lifting, pushing-pulling, reaching, sitting, standing, walking
- The ability to lift up to 50 pounds regularly
- The ability to sit, stand, or walk for long periods of time

Working Conditions

- May include extremes of temperature and humidity
- Hazards include stairs, heat from kitchen equipment, sharp objects, slippery floors

Compensation

- \$22.00-25.00 per hour
- Competitive workweek
- Other benefits will be discussed during the in-person interview

Reports To

- General Manager of Trio

Terms of Employment

- At Will