



## KITCHEN MANAGER (NOC- 62020)

Posted by **NEWCASTLE FREEHOUSE CORPORATION O/A WOODY'S TAPHOUSE**

**Posting Date :** 28-Feb-2025

**Closing Date :** 27-Aug-2025

**Location :** Calgary

**Salary :** \$\$36.00 Per Hour

### Job Requirements

- **Education:** Secondary (high) school graduation certificate
- **Language:** ENGLISH
- **Years of Experience:** 1 year
- **Vacancy:** 2
- **Job Type:** Full Time
- **Job id:** ABOJ2022700

### Job Description:

**TITLE:** KITCHEN MANAGER (NOC- 62020)

**EMPLOYER:** NEWCASTLE FREEHOUSE CORPORATION O/A WOODY'S TAPHOUSE

**JOB LOCATION:**

#606 500 Country Hills Blvd NE  
Calgary, AB T3K 4Y7

**Salary** \$36.00 / hour

**Vacancies** 2 vacancies

**Terms of employment** Permanent employment, Full time 32 hours / week

**Start date** As soon as possible

**Employment conditions:** Day, Evening, Night, Shift, Weekend

**Job requirements**

**Languages**

English

**Education**

Secondary (high) school graduation certificate

**Experience**

1 year to less than 2 years

**On site**

Work must be completed at the physical location. There is no option to work remotely.

**Responsibilities**

**Tasks**

- Establish methods to meet work schedules

- Requisition food and kitchen supplies

- Supervise and co-ordinate activities of staff who prepare and portion food

- Train staff in job duties, sanitation and safety procedures

- Ensure that food and service meet quality control standards

- Address customers' complaints or concerns

- Maintain records of stock, repairs, sales and wastage

- Prepare and submit reports

- Prepare food order summaries for chef

- Supervise and check assembly of trays

- Supervise and check delivery of food trolleys

- Establish work schedules

We are looking for an **experienced Kitchen Manager** with expertise in a variety of global cuisines. The ideal candidate should have proficiency in **North American, Asian, and Continental** cuisines, with a particular focus on **South Asian specialties**. Key areas of expertise should include, but are not limited to:

- North American Cuisine**

- Asian Cuisine**

- Continental Cuisine**

- South Asian Dishes**, such as:

  - Tikkas

Butter Chicken

Momos

Thukpa

Kebabs

### **Menu Creation & Planning**

Design seasonal, innovative menus that fit the restaurant concept, update dishes based on customer feedback and trends.

### **Cost Control & Budgeting**

Monitor food costs, control inventory, reduce waste, and manage supplier negotiations to stay within budget.

### **Staff Management & Training**

Hire, train, and manage kitchen staff, delegate tasks, and maintain staff schedules to ensure smooth operations.

### **Food Safety & Sanitation**

Ensure food safety standards are met, enforce cleanliness and sanitation protocols, and conduct safety inspections.

### **Quality Control & Consistency**

Monitor food quality, ensure consistency in recipes, and address customer concerns about food presentation.

### **Supplier & Vendor Relations**

Maintain strong relationships with suppliers, negotiate pricing, and ensure timely deliveries of quality ingredients.

### **Inventory Management**

Track inventory, implement stock rotation, and conduct audits to prevent shortages or waste.

### **Health & Safety Compliance**

Ensure safe kitchen practices, maintain equipment, and train staff on safety protocols.

### **Budget Management & Financial Reporting**

Manage the kitchen budget, track costs, and prepare financial reports for senior management.

### **Collaboration with Front-of-House**

Coordinate with front-of-house for smooth service, special requests, and menu updates.

### **Innovation & Continuous Improvement**

Stay updated on industry trends, introduce new processes or tools to improve kitchen efficiency and quality.

## **Supervision**

5-10 people

## **Additional information**

### **Personal suitability**

Flexibility

Team player

### **Benefits:**

Other benefits (FREE MEALS)

## Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

### Support for newcomers and refugees

- Provides diversity and cross-cultural trainings to create a welcoming work environment for newcomers and/or refugees

### Support for youths

- Provides awareness training to employees to create a welcoming work environment for youth

### Support for Indigenous people

- Provides cultural competency training and/or awareness training to all employees to create a welcoming work environment for Indigenous workers

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## Who can apply to this job?

### The employer accepts applications from:

- Canadian citizens and permanent or temporary residents of Canada.
- Other candidates with or without a valid Canadian work permit.

### How to apply

#### By email

[nabeenkarki@gmail.com](mailto:nabeenkarki@gmail.com)

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [nabeenkarki@gmail.com](mailto:nabeenkarki@gmail.com)

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