



# 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

## 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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