



## **KITCHEN MANAGER (NOC- 62020)**

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

**Posting date:** 28-Feb-2025      **Closing date:** 27-Aug-2025

**Education:** Secondary (high) school graduation certificate

**Language:** ENGLISH

**Job location:** Calgary

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

**Years of Experience:** 1 year

**Vacancy:** 2

**Job Type:** Full Time

**Job id:** CAJ4912081

### **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)

---

**Posted on [canadianjobportal.com](https://canadianjobportal.com)**