



STATE & MAIN KITCHEN AND BAR

State & Main is one of Canada's newest growing casual dining brands. Our warm and relaxing restaurants are anchored by welcoming and modern central bars. With original flavour and flair, our restaurants offer comforting plates of delicious food. Our food is a mix of classic favourites and street-inspired cravings. Our people share a passion for delivering a quality experience to our guests. If you're a hardworking, fun-loving person who enjoys the fast pace of the restaurant industry, we'd love to meet with you!

Our family of companies include Original Joe's, Elephant & Castle and a wholly owned construction company called OCS. We never stop looking for unique individuals who can infuse our restaurant and Corporate workplaces with original ideas, creative solutions and an extraordinary guest experience. We offer competitive wages, a comfortable work environment, flexible hours, benefit packages (for those who qualify), investment opportunities, and a chance to grow right alongside us. By joining State & Main your future career opportunities are endless!

Job Title

Assistant Manager – Back of House Operations

What You'll Do:

You will assist the Kitchen Manager with most aspects of back of house restaurant management including:

- Participate actively during operations to co-ordinate food production as well as working line stations and expediting as needed
- Assist with the management of food costs - conduct physical counts of food inventory, calculate costs, develop action plans and complete management reports within reporting schedules and timelines
- Assist the KM to establish par levels for food and other kitchen supplies, order products and manage inventory levels and costs
- Assist the KM to establish daily prep levels to ensure all menu items available at all times, while ensuring product freshness, portion control and proper food handling and storage procedures
- Assist with managing kitchen labor costs – develop weekly labor forecasts, prepare kitchen team schedules, maintain sufficient team levels to meet the customer demand and assist to manage kitchen labor costs on a daily/weekly basis
- Assist with the training and development of line cooks / BOH staff
- Conduct thorough opening and closing checks of the kitchen to ensure that operational standards and food safety standards are met
- Monitor food safety and food handling activities on an ongoing basis, ensuring standards are excellent and appropriate at all times
- Work each shift with a safety mindset. Be proactive in regards to front of the house and back of the house safety (food safety, potential hazards for employees or guests)
- 'Live' our core values: Honesty, Empathy, Always Welcoming, Remarkable Consistency, Taking Care of the Community

Who You Are:

- You have experience as an Assistant Kitchen Manager in a fast-paced environment. Consideration towards people with the right attitude and ability who have experience in a fast-paced restaurant environment
- You smoothly sail through stressful moments and are able to create a positive employee experience
- You have knowledge of food safety and sanitation guidelines
- You are able to manage time effectively and prioritize tasks without skipping a beat
- You are solution focused and resourceful – you are proactive and take the initiative to find resolutions to situations
- You are guest-focused and service-driven
- You pride yourself on your ability to build morale and create a positive employee experience
- You are able to safely and repetitively lift items weighted similar to a bag of potatoes
- You are able to stand for long periods of time
- You might have future aspirations to be employed as Store Management or in our Corporate team

Visit us online at <http://www.stateandmain.ca/> and apply online!