

Sous Chef – Kitchen Manager



We are now accepting applications for a Sous Chef / Kitchen Manager with strong fine dining and high-volume experience. Our vision is focused on great food, service and atmosphere. We are looking for NYC's top culinary talent to help carry out our hospitality vision.

Required Skills and Qualifications

- 2 - 3 years of experience in Kitchen Management positions
- Must have high-volume fine dining/private event experience
- Strong culinary skills with expertise in various cooking techniques (sautéing, grilling, roasting, poaching)
- Ability to work under pressure and meet tight deadlines
- Excellent leadership and team management skills
- Attention to detail and commitment to quality standards
- Knowledge of food cost control and inventory management
- Culinary degree or equivalent experience preferred

Other Key Responsibilities:

- Food preparation oversight
- Staff management
- Inventory control
- Quality control
- Communication and coordination
- Special dietary needs
- Safety and sanitation

Benefits

- Dental Insurance
- Medical Insurance
- Vision Insurance
- Paid Time Off
- Employee Discounts

Salary: \$70,000.00 - \$90,000.00 per year

We are committed to providing an enjoyable and rewarding place to work. We are offering competitive base salaries, training and benefits.

If you feel you meet the requirements and would like the opportunity to work for a NYC landmark restaurant, we would love to hear from you!

TAVERN ON THE GREEN IS AN EQUAL OPPORTUNITY EMPLOYER.