

Marc Heu Pâtisserie Paris, a James Beard nominee, is looking for a **KITCHEN MANAGER** to join our team! Join our team as we grow to be the top purveyors of French pastries and desserts in MN.

Details:

- Hours: Full-time
- Pay: \$35k-\$50k

Skills:

- Effective Communication
- Team Oriented
- Passionate
- Thorough and Organized
- Professional
- Punctual

Requirements:

- Great work ethic, punctual and reliable
- Team player
- Great at multi-tasking
- Must be willing to learn and grow
- Must be able to take feedback well and apply it to improve performance
- Works well in fast paced environment
- Must be able to stand for long periods of time
- Minimum of 1 year of food/ customer service/retail experience preferred but not required

JOB RESPONSIBILITIES

Management of Kitchen Staff

- Create the weekly and daily task list
- Delegate tasks to staff based on priority and skill set
- Provide assistance where needed on the line, in order to meet the final production goals

Communication and Reporting

- Report to Chef Marc at the end of the day regarding the task schedule, inventory, staff, incoming orders.
- Communicate with the Store Manager regarding production schedule, tasks, and incoming orders.

Ensuring the Cleanliness of the Kitchen

- Create an inventory sheet & schedule
- Creating grocery shopping schedule
- Creating a par level of the ingredients and products

[CLICK HERE TO APPLY](#)

Marc Heu Pâtisserie Paris LLC, provides equal opportunity employment to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity, or expression, or any other characteristics protected by federal, state or local laws. COVID-19 considerations: No interactions with customers. All kitchen staff are currently vaccinated.