



**Job Title: Manager of Back-of-House and Training**

**Reports To:** Executive Chef

**Are you a seasoned line cook with a passion for food and mentoring young adults?** We're seeking an experienced individual to join our team as a Kitchen Manager/Trainer. If you have at least two years of experience as a lead cook, possess strong management skills, and are dedicated to sharing your culinary expertise with young adults, we want to hear from you. We are a workforce training program that works with young men and women aged 15 – 24. We teach job and life skills right on the line while preparing delicious food!

**Requirements:**

- Minimum one year of experience as a lead cook
- Demonstrated ability to manage others effectively
- Illinois Food Service Sanitation Managers Certificate (or willingness to obtain, with assistance provided)
- Commitment to learning and implementing our teaching methods

**Locations:**

- Evanston and Highland Park

**Schedule:**

- Primarily daytime shifts (Tuesday to Saturday)
- Some nights and weekends possible for catering execution

**Employment Type:**

- Full-time, with benefits offered after 3 months

**If you're interested in joining our team and making a difference in the culinary world, please contact [jobs@curtscafe.org](mailto:jobs@curtscafe.org) for more information**

**Duties:**

- Oversee and manage all aspects of the kitchen operations
- Develop and implement standard operating procedures for food preparation and service
- Ensure compliance with health and safety regulations
- Monitor food quality and presentation to maintain high standards
- Manage inventory and control food costs
- Train and supervise kitchen staff, including scheduling and performance evaluations
- Collaborate with the front-of-house team to ensure smooth operations and excellent customer service
- Collaborate with the Executive chef to create/update menu
- Stay updated on industry trends and new culinary techniques

**Requirements:**

- Previous experience as a Kitchen Manager or similar role
- Strong knowledge of kitchen operations, including food preparation, cooking techniques, and sanitation guidelines
- Proficient in using kitchen equipment and tools
- Excellent leadership and team management skills
- Ability to multitask and work in a fast-paced environment
- Strong communication and interpersonal skills Knowledge of Clover POS or similar point-of-sale systems is a plus
- Culinary or hospitality management degree is a plus

We are seeking a highly motivated and experienced Back of House (BOH) Manager to join our team. As the BOH Manager, you will be responsible for overseeing all aspects of our kitchen operations. You will ensure that food is prepared and served to the highest standards, manage inventory, train staff, and collaborate with the front-of-house team to provide excellent customer service. The ideal candidate has previous experience as a BOH Manager, strong knowledge of kitchen operations, excellent leadership skills, and a passion for culinary excellence.

If you are looking for an exciting opportunity to lead a dynamic team in a fast-paced environment, we would love to hear from you. Apply now!