

# Kitchen Manager



**Days:** Tuesday – Sunday

**Hours:** 40 – 45 hours per week with open availability

**Wage:** \$15.00 per hour, plus tips

**Location:** Red Bluff

From the Hearth Bakery has been baking hand rolled sourdough for the North State for over 10 years, and the Red Bluff location is currently looking for a full-time Kitchen Manager!

## Job Requirements:

- 2 years' experience is preferred
- Must have a valid driver's license
- Must have excellent customer service and people management skills
- Must be 18 years or older
- In-depth knowledge of kitchen health and safety regulations
- Ability to work in a stressful and fast-paced environment
- Excellent problem-solving and conflict management abilities
- Outstanding communication and organizational skills

## Job Duties:

- Order materials, supplies, and ingredients based on demand
- Supervise kitchen employees and organize food orders
- Oversee the food preparation and cooking process
- Monitor inventory levels and perform weekly inventory assessments
- Schedule work shifts for employees
- Store all food products in compliance with health and safety regulations
- Ensure the kitchen is clean and organized
- Clean or sanitize work areas, utensils, or equipment
- Must have reliable transportation

## How to Apply:

Apply in person at 638 Washington Street, Red Bluff, or call Jeff at 530-209-5235