

Recruiting an experienced Assistant Kitchen Manager for our fast paced, high-volume restaurant, **Brix Project Brewery**, following our Kitchen Manager's specifications and guidelines. The successful candidate will employ their culinary managerial skills in order to play a critical role in maintaining and enhancing our customers' satisfaction.

**Specific Job Functions:**

- Must have high-volume and fast paced kitchen experience
- Skillfully apply culinary techniques during food execution while maintaining exceptional knowledge of menu items
- Possess new ideas for menu creation and food presentation
- Ensure product quality, freshness, and presentation always meets company standards
- Comply with and enforce sanitation regulations and safety standards
- Manage and train kitchen staff, to include scheduling of staff
- Produce high quality plates both design and taste wise

**Basic Qualifications Education/Training:**

- Must be 18 years of age or older
- A minimum of 3 years' Line Cook experience and 6 months as a Line Cook/Supervisor
- Previous experience in a high-volume kitchen is a plus
- Employees must have the ability to reflect the attitude, theme and culture of the Brix Brewery Project concept to ensure a welcoming, inviting and authentic restaurant/pub experience. Attitude is everything!

**Skill(s):**

Moderate reading and writing skills; proficiency in English (reading, writing and verbal communication); proficient interpersonal relations and communicative skills; ability to stand, reach, lift, bend, kneel, stoop, climb, push and pull items weighing at least 50 pounds; manual dexterity; auditory and visual skills; ability to follow written and oral instructions and procedures.

**Job Type:** Full-time

**Education:** High school or equivalent (Preferred)

**License:** Food Manager Certification (Preferred/Required within first 30 days)

**Work Location:** Brix Project Brewery, 5220 S. Washington Ave, Titusville, FL 32780