

Sous Chef/Assistant Culinary Manager - Winberie's (Princeton)

compensation: **Commensurate with experience. 401(k), medical, dental, vision benefits available**

employment type: **full-time**

Winberie's Restaurant & Bar in Princeton is looking for an experienced **Assistant Culinary Manager** to provide strong support for back-of-the-house operations. Competitive compensation, 401(k), and benefit plans (medical, dental, vision) are available for this full-time position.

Job Requirements:

- Minimum 2 years sous chef/supervisory experience in a high-quality, casual-upscale kitchen
- Completed culinary degree preferred
- Passion and talent in the field of culinary arts
- Good tenure at previous places of employment

To learn more about Winberie's, please visit our website. For consideration, please e-mail your resume to mcole@selectrestaurants.com, using the subject line "ACM - Princeton - [Your Name]." Please do not apply in person.

Responsibilities include, but are not limited to, the following:

1. Assisting the Culinary Manager in directing the work of the employees within the department.
2. Assisting the Culinary Manager in meeting restaurant sales plan.
3. Ensuring quality food from raw ingredients to presentation, which includes prompt expedition of food from kitchen and delivering quality food by maintaining F.A.C.T. Tasting scores of 90% at all times.
4. Assisting the Culinary Manager in completing inventories, which includes maintaining organized storage areas.
5. Maintaining Company sanitation, safety, and security procedures, and exhibiting excellent sanitation practices.
6. Assisting the Culinary Manager in completing employee schedules on a timely basis based on budgeted labor cost.
7. Presenting a professional and ethical management posture, which includes consistently exercising fair and honest judgment and assessing problems in a professional manner in order to gain the respect of employees and co-managers.

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