



Emerald Hospitality Associates, Inc. is currently seeking a self-motivated and enthusiastic Kitchen Manager for the Hilton Garden Inn located in East Syracuse, NY. The Kitchen Manager oversees all aspects of kitchen, dining, and banquet operations including the supervision of staff.

What will your job responsibilities and duties be?

- Provide direction and leadership to associates in the kitchen department.
- Prepare food by pre-described cooking methods and recipes.
- Ensure that food standards exceed expectations.
- Follow and enforce established food sanitary requirements and safety precautions and procedures.
- Maintain order and cleanliness of kitchen and store room areas.
- Promote and engage in positive vendor relations.
- Make recommendations regarding the kitchen budget and manage expenses within approved budget constraints. Responsible for the inventory, purchasing, disbursement, and cost control for all kitchen items.
- Schedule associates in accordance with forecasted occupancy, adjusts staffing as necessary for sudden changes in business levels.

What does our ideal candidate look like?

- Minimum 2-3 years' kitchen supervisory experience
- A self-starter with proven experience in the restaurant and banquet field
- Enjoy working as part of a team
- Computer skills
- Ability to work a variety of schedules and hours as occupancy dictates
- Ability to work under pressure and multi-task with a positive attitude

What perks will you receive?

- Competitive salary
- Health, Dental, and Vision Insurance
- Life insurance
- Long Term Disability, Short Term Disability
- Accident and Critical Illness Insurance
- Paid Time Off
- Retirement Plan

Emerald Hospitality Associates is an Equal Opportunity Employer.