



## **NEW Full Time Position**

### **Chef Manager**

**June 25, 2018**

**Position Summary:** Chef Manager ensures that excellent customer service is consistently provided to all guests of restaurant establishment. Position is responsible for direct, hands-on supervision of restaurant staff. Overall responsibilities include oversight of food preparation; staff recruitment, management and training; inventory and purchasing; menu creation and pricing; food, materials and staff budgeting; staff scheduling, and overall safety, cleanliness, and operations. Performs other duties as assigned. **EOE**

**Job Requirements:** High school diploma or equivalency with a minimum of 5 years as a Chef Manager. A minimum of 3 years of food preparation experience. Valid Food Handlers Certificate (QFO). Valid Connecticut Driver's license is required. Reliable transportation required. First Aid/CPR certification or willingness to obtain certification within 90 days of hire. Employee is responsible to maintain ongoing certification. Proficient computer skills required, including Microsoft Office and electronic record keeping.

**Please forward letter of intent along with updated resume to:**

**Angel Cyr**  
**Human Resource Recruiting Coordinator**  
**Fax (203) 777-9645**  
**Or Email: [Acyr@continuumct.org](mailto:Acyr@continuumct.org)**