

**Job Title:** Kitchen Manager

**Location:** Rapidos Mexican Restaurant  
1205 Branch St  
Platte City, MO 64079

**Position Type:** Full-Time

**Reports To:** General Manager

**Pay:** \$50k-\$65k

**About Rapidos Mexican Restaurant:** Rapidos Mexican Restaurant is a vibrant and fast-paced dining establishment known for its authentic Mexican cuisine and exceptional customer service. We are committed to providing a memorable dining experience with high-quality food and a welcoming atmosphere. We seek a dedicated and experienced Kitchen Manager to lead our kitchen team and ensure smooth daily operations.

**Job Description:** The Kitchen Manager will oversee all kitchen operations and ensure the highest food quality, safety, and efficiency standards. This role requires a hands-on leader with a deep understanding of Mexican cuisine, excellent management skills, and a commitment to delivering exceptional dining experiences.

**Key Responsibilities:**

- **Staff Management:**
  - Recruit, train, and schedule kitchen staff
  - Supervise and motivate team members to achieve their best performance
  - Conduct regular performance evaluations and provide feedback
- **Food Quality and Safety:**
  - Ensure all food is prepared to the highest quality standards
  - Oversee food preparation and presentation to maintain consistency
  - Enforce food safety and sanitation standards
- **Inventory and Supply Management:**
  - Order and manage inventory of food and kitchen supplies
  - Conduct regular inventory checks and reduce waste
  - Negotiate with suppliers for the best prices and quality
- **Menu Planning and Cost Control:**
  - Collaborate to develop and update menus
  - Price menu items and control food costs
  - Analyze sales and profitability, making adjustments as needed
- **Health and Safety Compliance:**
  - Ensure compliance with health, safety, and hygiene regulations
  - Conduct regular inspections and audits

- Implement safety protocols and train staff
- **Customer Service:**
  - Address customer feedback and resolve complaints
  - Ensure customers have a positive dining experience
  - Collaborate with front-of-house staff to ensure seamless service
- **Budget Management:**
  - Prepare and manage the kitchen budget
  - Monitor financial performance and make necessary adjustments
  - Implement cost-saving measures without compromising quality

**Qualifications:**

- Proven experience as a Kitchen Manager or similar role in a high-volume restaurant
- Deep understanding of Mexican cuisine and culinary techniques
- Strong leadership and management skills
- Excellent communication and interpersonal abilities
- Ability to work in a fast-paced environment and handle pressure
- Knowledge of food safety and sanitation regulations
- Proficient in inventory management and cost control
- A culinary degree or relevant certification is a plus

**Benefits:**

- Competitive salary
- Health insurance
- Vacation time
- Employee discounts
- Opportunities for professional growth and development

**How to Apply:** Interested candidates should send their resumes and cover letters outlining their qualifications and experience to [info@rapidosmex.com](mailto:info@rapidosmex.com) with the subject line "Restaurant Manager Application—Rápidos Mexican Restaurant."

Rápidos Mexican Restaurant is an equal-opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.