

Assistant Kitchen Manager

Location: Mt. Holly, NC

Position Type: Full-Time, Salaried

Are you a passionate culinary professional looking to take the next step in your career? The Holland, a bold new steakhouse with an exciting Asian-inspired twist, is seeking an Assistant Kitchen Manager to help lead our culinary team ahead of our grand opening in mid-March. If you're a strong leader with a love for food and a desire to help shape an innovative new restaurant, we want you!

About Us:

The Holland combines classic steakhouse traditions with Asian-inspired flavors and techniques to create a truly unique dining experience. Our beautifully reimaged historic space will provide a vibrant setting for both our team and guests, and we're excited to build something special from the ground up.

Key Responsibilities:

- Assist in managing day-to-day kitchen operations, ensuring the kitchen runs smoothly and efficiently.
- Help supervise and train kitchen staff, fostering a team-oriented environment and maintaining high standards of performance.
- Collaborate with the Executive Chef in the development of menu items, including seasonal specials and kitchen innovations.
- Ensure food quality, presentation, and consistency meet restaurant standards.
- Monitor inventory levels, order supplies, and assist with food cost management to ensure profitability.
- Enforce proper food safety standards and kitchen organization to maintain a safe, clean, and efficient workspace.
- Assist in scheduling shifts and ensuring adequate staffing during peak hours.
- Help maintain positive communication between kitchen staff and front-of-house teams to ensure a seamless guest experience.

Qualifications:

- 2+ years of experience in a kitchen management or supervisory role, ideally in a high-volume or fine dining environment.
- Strong leadership and organizational skills, with the ability to motivate and develop kitchen staff.
- A solid understanding of food safety, kitchen equipment, and operational procedures.
- Ability to manage multiple tasks, prioritize, and remain calm under pressure in a fast-paced environment.
- A passion for culinary innovation and a keen interest in blending steakhouse traditions with Asian-inspired flavors.
- Strong communication and problem-solving skills, with a collaborative mindset.

Benefits:

- Competitive salary based on experience
- Opportunities for career growth and development
- A fun, supportive, and team-oriented work environment
- Discounts on food and beverages

If you're a culinary leader with a passion for food and a desire to be part of an exciting new restaurant concept, we'd love to have you on our team!

How to Apply:

Please submit your resume and a brief cover letter to hello@welcometotheholland.com telling us why you'd be a great fit for our team. We look forward to meeting you!