

Kitchen Manager

Location: Mt Holly, NC

Position Type: Full-Time, Salaried

We are seeking an experienced and dynamic Kitchen Manager to lead the culinary team at The Holland, a new, unique steakhouse concept, infused with a touch of Asian flare. This is an exciting opportunity for a passionate culinary leader who thrives in a fast-paced environment and is eager to make their mark on a new concept.

About Us:

Our restaurant offers a bold and innovative steakhouse experience in a re-envisioned historic setting with an exciting twist—incorporating Asian-inspired flavors, ingredients, and techniques. We are looking forward to a Grand Opening mid-January.

Key Responsibilities:

- Oversee daily kitchen operations to ensure smooth and efficient food production.
- Manage a team of cooks and kitchen staff, providing guidance, training, and support to maintain high standards.
- Maintain consistency and quality of all menu items, ensuring adherence to recipes and presentation standards.
- Monitor inventory, order supplies, and manage food costs to ensure profitability.
- Maintain a safe, clean, and organized kitchen environment, following all health and safety regulations.
- Collaborate with the executive chef and front-of-house management to create seasonal menu updates and specials.
- Lead by example, fostering a positive, team-oriented atmosphere in the kitchen.
- Ensure timely preparation and delivery of all dishes, ensuring guests receive the best possible experience.

Qualifications:

- 3+ years of experience in a kitchen management role, ideally in a refined environment.
- Strong leadership and organizational skills with the ability to motivate and manage a team.
- Excellent knowledge of food safety, kitchen equipment, and operational procedures.
- Ability to multitask, prioritize, and work under pressure in a fast-paced environment.
- Passion for culinary innovation and creativity, particularly in merging steakhouse traditions with Asian-inspired cuisine.
- Strong communication skills and a collaborative mindset.

Benefits:

- Competitive salary based on experience
- Opportunities for career growth and development
- A fun and supportive work environment

If you are a hands-on, motivated kitchen leader with a passion for great food, we want to hear from you!

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!