

## **Assistant Culinary Manager - Black Powder Tavern (Valley Forge)**

Job Type: Full-time

**Black Powder Tavern** is looking for an experienced, creative and dedicated **Assistant Culinary Manager** with a strong sense of hospitality and a passion for providing exceptional food and service. This is a full-time position with medical, dental and vision benefits, plus 401(k).

### **JOB REQUIREMENTS:**

- At least 2 years of experience in a similar role in a high-volume, high-quality, full service restaurant
- Completed culinary degree preferred
- Passion and talent in the field of culinary arts

**The Assistant Culinary Manager assists the Culinary Manager in directing the work of the employees within the department and in meeting the restaurant sales plan. Ensures quality food from raw ingredients to presentation, including prompt expedition of food from kitchen and delivering quality food by maintaining F.A.C.T. Tasting scores of 90% or higher. Assists in completing employee schedules on a timely basis based on budgeted labor costs. Presents a professional and ethical management posture.**