



Seattle

GENERAL INFORMATION

Position Title: Kitchen Manager/Catering Chef

Pay Status: Exempt

Job Status: Full-Time

Reports To: Food and Beverage Director

Employer: TZZ LLC (dba Teatro ZinZanni)

Start Date: 11/01/2024

Compensation: Weekly Salary \$1,500+ D.O.E.

SUMMARY:

Teatro ZinZanni presents a fully integrated evening of entertainment which includes cirque artists, European cabaret, contortionists, jugglers and illusionists with live music and a fabulous multi-course meal.

The smooth operation of Teatro ZinZanni is based on teamwork and the shared responsibility of sales, production and service staff. Our success is determined by the integration of excellent guest service from ticketing to night of show and beyond, the quality of the show and seamless food and beverage operations.

Teatro ZinZanni's newest show will be performed at our residency in Seattle at the Emerald City Trapeze/SANCA location. This one-of-a-kind run of performances showcasing Teatro ZinZanni's inimitable flair for laughter on the edge and luxury in the wild. Expect new Chaos, expect new Dinner, expect new Love! The Teatro ZinZanni dinner and show experience will open in the fall of 2024 and run into 2025.

POSITION SUMMARY:

The Kitchen Manager leads the production of show centric 4-course dinners and a la carte menu for 240 guests and the production of show crew meals. This position supervises kitchen operations, ordering, tracking and inventory of products from multiple vendors, overseeing kitchen staff, and the transport, delivery and execution of nightly service, as well as maintaining high standards of quality, timeliness and consistency in execution of the 4 course meals within a live, fast paced theatrical environment.

ESSENTIAL FUNCTIONS

Responsibilities and Duties:

Menu Implementation

- recipe execution and budgeting responsibility for a show centric 4 course-service dinner and an a la carte menu, with emphasis on visuals, seasonality, efficiency of execution. Supervises all logistics of preparations, transport and execution from commissary kitchen to venue on a nightly basis
- leads the culinary portion of the training for both culinary and hospitality teams (technique, presentation)
- maintains overall quality control standards and upholds consistency of recipes and standards for presentation

Culinary Operations

- planning and implementing daily operational structures with respect to both a set 4 course budget and an a la carte menu: daily food preparation, task creation, management and control, leadership/supervision/monitoring of kitchen staff.
- responsible for food production in rapport to show order/timeline to ensure synchronic delivery. Capacity to pre-empt, understand and act upon auditory and visual cues to ensure to-the-minute course timing and delivery
- adhering to strict budget and production timeline for crew meal
- responsible for venue culinary operations at cleanliness standards and in full adherence to health code for both facility and culinary staff

Inventory & Menu Management

- monitoring cost and pricing products & maintaining budgets
- creating informed order systems, and accountable for placing and tracking food and supply orders under the strict timelines of a daily live show, a set menu and a “no waste” operational principle
- maintaining an excellent working relationship with vendors
- keeping organized, methodical and trackable records for all aspects of the food production operation
- monitoring and adjusting food cost and pricing using TZ food management software tools
- executing and documenting ongoing weekly and monthly physical inventory using TZ beverage management software tool

Staff Management

- leading and supporting culinary staff during service operations
- providing guidance for culinary staff performance according to TZ vision and guidelines (leading and supervising staff through course execution, processing of guests courses)
- attending and participating in daily hospitality staff operational meetings and preparing weekly summaries
- creating staff *training* modules; determining culinary staff *training* schedules, leading and tracking progress for existing and new employees
- in collaboration with Restaurant Manager, Bar Manager, Production Manager and BSM staff, trains and coaches culinary staff to adhere, deliver and interact correctly

- with performers and overall culinary sequence of nightly show
- creating culinary staff duties schedules (daily, weekly and monthly)
- culinary staff overall work presence and attendance supervision, leads and monitors culinary staff during pre-show activities and process (workload, efficiency, punctuality, observance of daily prep process, crew meal process, punctuality and roll call for daily meetings and post-show activities and process (operational clean up, end of shift procedures and staff departure, etc.)
- establishing, codifying and maintaining culinary standards. Such standards will include: details of food preparation and techniques, course service, food service patterns, efficiency, presentation, side work etc.

JOB QUALIFICATIONS

Essential minimum skills, education, and experience:

- Knowledge of food and catering operations with an emphasis on fine dining and focus on quality, presentation, production, food cost controls and sanitation
- Professional behavior: this includes maintaining an upbeat, uplifting and positive attitude; with a calm, composed and strong appearance as well as setting an exemplary performance example for all coworkers.
- Capacity to deliver excellence in all aspects of interactions with guests and peers, showcasing understanding, maturity, control and finesse
- Excellent ability to communicate goals to the culinary team, to motivate, to delegate and to maintain accountability with tasks in order to achieve results.
- Demonstrated ability to assess people and help them develop
- Must possess integrity, common sense, sense of perspective and sense of humor
- Must have sense of work ethics, responsibility and pride in the work and the work team
- Must have measurable -both short and long term- goals for employee coaching and training
- Timely, focused and capable of meeting deadlines while maintaining a high degree of accuracy
- Maintaining confidences, handling highly confidential materials, and maintaining a confidential work area
- Ability to consistently implement several projects simultaneously in a fast paced, time-tight environment
- Strong technical ability in all areas of the kitchen including prep, pantry, broiler, sauté, fry, etc.
- A strong presence in both a technical and managerial aspect
- A minimum of 5 years of culinary management experience required, catering and banquet experience preferred
- Proficiency with food inventory management software mandatory
- Minimum bachelor's degree or equivalent
- Minimum 5 years of experience in a high volume environment/preferably upscale or fine dining entertainment venue
- Must be a professional with a keen attention to detail, cleanliness and timing
- Must have a passion for innovative cuisine and a strong interest and knowledge in food and wine

WORKING SCHEDULE/ENVIRONMENT

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Fast-paced, complex theatrical environment incorporating a 330-seat fine dining restaurant.
- The employee requires good organizational skills, memory, and the ability to respond to changing demands as needed.
- The atmosphere includes loud noise, bright lighting and strobe lights.

Works all shows: Primary schedule of Wednesday through Sunday as well as added shifts for Matinee or special events. (Schedule will vary according to the show calendar). This is a hands-on and feet-on-the-floor type position, with a typical day consisting of 1-2 hours planning and organizing, and 6-7 hours interacting with the staff and guests.

PHYSICAL DEMANDS

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- While performing the duties of this Job, the employee is regularly required to use hands to handle, or feel; reach with hands and arms; climb or balance; stoop, kneel, crouch, and talk or hear.
- The employee is required to stand and walk during most of the shift while carrying heavy, full trays of food and dishes.
- The employee must frequently lift and carry up to 40 pounds.

TZZ LLC (hereinafter "Teatro ZinZanni" or "Company.") IS AN EQUAL OPPORTUNITY EMPLOYER. We believe every employee has the right to work in an environment that is free from all forms of unlawful discrimination. Consistent with applicable laws, Teatro ZinZanni makes all decisions involving any aspect of the employment relationship without regard to race, color, sex, pregnancy, creed, religion, age, marital or nursing mother status, national origin, ancestry, citizenship, the presence of any disability (sensory, mental, or physical), medical or genetic information, military or veteran status, sexual orientation, gender identity, gender expression, or any other status or characteristic protected by applicable local, state, or federal law. Discrimination and/or harassment based on any of those factors are inconsistent with our philosophy of doing business and will not be tolerated. This policy of non-discrimination applies to all aspects of recruiting and employment, including compensation, benefits, advancement, transfers, and reductions in force. PLEASE CONTACT THE COMPANY YOU NEED ASSISTANCE COMPLETING THIS APPLICATION OR TO OTHERWISE PARTICIPATE IN THE APPLICATION PROCESS.

How to apply:

Please send a cover letter and resume in PDF format to: restaurant-jobs@zinzanni.com.