



## Job Description

**Position Title:** Kitchen Manager  
**Department:** Food & Beverage  
**Salary:** DOQ  
**Posting Dates:** Until Filled

**Position Summary:** Assure quality food and excellence. Maintains a well-organized kitchen and staff. Trains new and current staff.

**Major Duties and Responsibilities:** *The following list is a representative summary of the major duties and responsibilities for the position. A complete listing of job duties and responsibilities is available in the Human Resources Department.*

- Assure food quality and excellence.
- Maintaining food temperatures (140 degrees for hot food) and (40 degrees for cold food).
- Keeping the kitchen staff busy with food prep and kitchen cleanliness.
- Making sure the food is prepared in a timely manner and maintained with minimal waste.
- Make sure the kitchen staff is in proper uniform and looking professional at all times.
- Maintain equipment, with proper usage and cleaning.
- Help in providing menu plans and specials.

**Job Requirements:**

**Education, Experience, and Certifications:**

- High School diploma or GED required.
- Prior kitchen experience.

**Physical Requirements:**

- Must be able to lift 50lbs or more and stand 8 hours at a time.

This is a full-time, non-exempt position with full benefits. Submit application to the Spirit Lake Casino & Resort Human Resources Department. Native American preference applies.