

Kitchen Manager

Tavern on King Edward

Job ID

39787

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LOCATION	DATE POSTED	EXPIRY DATE	
Sargent Ave, Winnipeg, MB Manitoba	23-04-2026	20-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 67,600 annually / 40 hours per week	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Languages: English

Education: Secondary (high) school graduation certificate

Experience: 1 year to less than 2 years

Position Available: 1

Send your CV to: tphillips@sharkclub.com

Supervision: More than 20 people

Personal suitability: Flexibility and Team player

NOC Code: 62020

Youth, newcomers and indigenous people are welcome to apply.

- Manage daily kitchen operations and coordinate food preparation
- Ensure all dishes meet quality, consistency, and presentation expectations
- Oversee inventory, ordering, and kitchen organization
- Train kitchen staff on procedures and food safety standards
- Maintain efficient workflow during busy service periods
- Work closely with front-of-house to ensure timely service