



Millie's Culinary Supervisor Employment Description

WHO WE ARE:

The Mill Hospitality is an ode to refined but comfortable sensibilities in both food and decor. A seamless blend of original history and modern elegance; The Mill's open floor plan evokes a refined dining experience with a unique sense of home comfort. We're dedicated to creating a culture that supports a friendly work environment with reliable employment. There are many opportunities for growth within our company as we expand and grow our brand & business.

Fernhaus Studio (the hospitality group behind The Mill Hospitality) believes in a 'whole house' mentality and we expect all departments (Pastry, Savory, Dining Room, Café and management) to support and motivate each other to achieve our goal of guest satisfaction. We're dedicated to creating a culture that supports a friendly work environment with reliable employment. There are many opportunities for growth within our company as we expand and grow our brand & business.

JOB DETAILS:

We are looking for an experienced Culinary Supervisor to oversee the daily kitchen operations of our high-volume pizza & ice cream shop located on the Crystal River in Glen Arbor, MI. As our culinary lead, you will work closely with the executive chef and kitchen team to provide fresh, from scratch, seasonal offerings to our patrons, while also overseeing daily operations. These responsibilities include ordering, inventory control, training staff, maintaining a clean and organized kitchen, maintenance upkeep. Additionally, managing COGS and menu pricing to achieve profitability goals is essential to the success of this position. This position reports to the Executive Chef of The Mill Hospitality.

RESPONSIBILITIES:

- Strong commitment to excellence: Always do the right thing, especially when no one is looking
- Positive outlook and demeanor; negativity and malice will not be tolerated
- A desire to learn and grow in an exciting & quickly changing environment
- Sense of urgency
- Able to demonstrate classic cooking techniques
- Able to prepare ingredients and setup station mise en place for service
- Lead and mentor the kitchen team providing guidance, training, and fostering a positive work environment that encourages growth and teamwork
- Oversee the daily operations of the kitchen, ensuring the preparation, cooking, and presentation of dishes meet our quality standards and brand ethos
- Be accountable and present during your shifts while communicating effectively with management and general staff alike

- Collaborate with the Executive Chef and Executive Sous Chef to develop and refine menus, ensuring a balance between creativity, customer preferences, and cost-effectiveness
- Monitor inventory levels, order supplies, and manage kitchen budgets to achieve financial targets without compromising quality
- Maintain and enforce all food safety and sanitation regulations, ensuring a safe and clean kitchen environment
- Foster a culture of innovation by encouraging culinary creativity and experimentation among the team
- Work closely and openly communicate with the General Manager of Millie's.
- Lead by example, exhibiting a strong work ethic, excellent culinary skills, and a commitment to our company values

REQUIREMENTS & CHARACTERISTICS OF SUCCESS:

- At Least five years previous experience cooking in a fast-paced, high volume restaurant setting
- At Least two years previous experience cooking pizza in a high-volume setting
- At least three years proven management experience in a culinary role
- Unprecedented work ethic
- Proven leadership skills with the ability to motivate and guide a diverse culinary team
- Understanding and proficiency of Google Suite, Microsoft Office, and other administrative tasks
- Knowledge of farm-to-table principles and experience working with locally sourced ingredients
- Strong organizational skills and the ability to manage multiple tasks while maintaining attention to detail
- Excellent communication skills to collaborate effectively with various teams and communicate instructions clearly
- Knowledge of food safety regulations and best practices
- Flexibility to work weekends and holidays as required
- Experience in menu planning, costing, and food cost management
- Creative mindset with the ability to contribute innovative ideas to menu development
- A passion for supporting local businesses and contributing to a sustainable food culture

PHYSICAL DEMANDS:

The physical demands for this position are seeing, hearing, speaking, reaching, frequently lifting up to 50 pounds, standing up 8+ hours, bending, and moving intermittently during working hours. These physical requirements may be accomplished with or without reasonable accommodations. The duties of this position may occasionally change. The Mill reserves the right to add or delete duties and responsibilities at the discretion of its managers. This job description is intended to describe the general level of work being performed. It is not intended to be all-inclusive.

COMPENSATION

Compensation for this role is \$16-24/hour (commensurate with experience) plus tips.

CONTACT

Please fill out the Join Our Team prompt on our website and send resumes and references to bobby@fernhausstudio.com.