

Culinary Supervisor

Big Beat Dallas takes pride in being the premier live entertainment destination in our community. We create memorable experiences through world class service, food, beverage, shopping and entertainment.

Big Beat Dallas is seeking knowledgeable and professional Culinary Supervisors to assist in managing daily kitchen operations. This position will also assist in training and managing culinary staff and will provide assistance and team work to each and every team member within the organization. Never should there be a wall between the front of house team and the back of house team.

Duties will include prepping meals by weighing, measuring and mixing ingredients, cooking dishes, checking ingredients for freshness and plating and garnishing the dishes. You will also ensure that the kitchen and equipment are properly cleaned and maintained.

All culinary team members are to be in uniform and compliant with our personal hygiene standards established in the employee handbook. This position will work closely with the management team to ensure the kitchen operations are consistent with our established Standard Operating Procedures.

Job Responsibilities

- Ensure recipe cards are to be used in both prep and line production and that measuring tools are to be used in the production of all recipes
- Adhere to established back-of-house systems and controls
- Maintain HACCP compliance
- Adhere to all food safety handling guidelines
- Participate in line checks, which are to be completed 15 minutes prior to meal service, ensuring the standard of a “show ready” station is upheld 15 minutes prior to the opening of the meal period.
- Ensure plated dishes are consistent with established plating standards
- Coordinate the timely production of orders coming into and leaving the kitchen
- Follow and support the company’s “Food and Service Fundamentals”
- Ensure proper opening and closing procedures are met within each kitchen

This position is non-exempt and will report to the Sous Chef.

Qualifications and Requirements

- Must be able to speak, read and understand basic cooking directions in English
- Must have reliable transportation to and from work
- Food Handlers Card
- Must provide knife roll
- Excellent Communication Skills
- Must be 18+ years of age
- Ability to work nights, weekends and holidays
- Able to stand and walk for long periods of time

- Occasional pushing, pulling, lifting or carrying up to 50 lbs. independently and safely
- Occasional ascending or descending ladders, stairs and ramps
- Occasional computer and/or POS usage
- Must be able to work in varying (and sometimes extreme) temperatures
- Frequent, continual, intermittent flexing or rotation of the wrist(s) and spine
- Constant reaching, turning and performing precision work
- Constant talking, expressing or exchanging ideas by means of the spoken word
- Constant clarity of vision at near and / or far distances

Each team member, hourly and salary will be required to be in compliance with and updated with all employment policies. We are committed to hiring individuals that support the brands and are aligned with our business objectives.