SEVEN HABITS OF HIGHLY EFFECTIVE KITCHEN MANAGERS

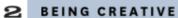


Great kitchen managers exist. You just need to know what you're looking for to find one.

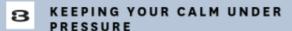
by Brian Warrener, MBA



This is the most important and most difficult to find. Great kitchen managers understand that their duties include purchasing, inventory, scheduling, hiring and firing — for better or worse, the mundane tasks associated with being in charge.



This can be difficult to find in a person who possesses the trait mentioned above. But a creative personality can drive the kind of out-of-the-box thinking that leads to food offerings that wow your customers and cause them to come back again and again.



if you have ever been around a ranting manager, you may be wondering how likely it is that any of managers have this trait. Screaming is different than losing it.

Better not to scream, but losing it is not an option.



Great ones are personally invested in everything that comes out of their kitchen.

5 BEING A MASTER OF THE STYLE

Cooking banquet, high volume, or fine dining develops unique skill sets among practitioners. Those skill sets don't always readily translate to the other styles. I have been to small banquets at some really fine restaurants that have been a disaster. When hiring, be careful not to become infatuated with candidates from establishments with a lot of stars.

6 BEING A GOOD TEACHER

In order to produce what they are responsible for (everything), great kitchen managers need to rely on their team. That team needs to be able to make what they are responsible for as well and as consistently as the kitchen manager would. They need someone to show them how.

WORKING HARD

This one should go without saying. At the point of being hired as a kitchen manager, a culinary professional should understand the kind of hours required to do the job — and that doesn't end with the manager title.













