

The Cheese School is a 7-year old San Francisco institution! We offer private dining, cheese tasting classes, team-building events (revolving exclusively around food) and off-site catering. We have just opened a Cafe and Cheese Counter in Ghirardelli Square and are now hiring for all positions!



We are a super collaborative team with years of experience in restaurant and cheese counter management and are looking for a creative team player to come and join us! We have all worked in kitchens and want to create something really special here; we want delicious food that looks amazing and we want to inspire all of our customers to be adventurous and try new things in the cheese world! Our motto is 'eating is learning', and we LOVE to eat! For our staff we want to create a supportive and constructive environment where everyone can learn to be their best, and develop skills they might not have known they had. We are big on training and internal promotion, and love developing people's talents! If you have the kitchen savvy to run a successful kitchen, and think you could be a great supervisor for our kitchen team - please apply!

Kitchen Supervisor

The Kitchen Supervisor is a hands on position in the kitchen with additional administrative duties. They manage all the ordering and inventory to ensure a smoothly running and efficient kitchen, where we like never to run out of items, but also have a keen focus on waste reduction. The supervisor maintains exceptional food and safety standards and spectacular food presentation. This role collaborates closely with the Owner, Executive Chef, General Manager and Cheese Counter team.

Requirements:

- 2-4 years experience in the food industry
- A keen eye for COGS and attention to detail
- Inventory and ordering experience
- Prep management experience
- Passion for delicious food that looks great - a love of cheese is a plus!
- A 'yes' attitude!

Key Roles and Responsibilities:

- Control costs and delivery COGS below 20%:
 - Establish wholesale and retail pricing for menu items
 - Maintain inventory of all food products, including overseeing ordering and prep
 - Know what foods are in season and be aware of changing market costs
 - Strong focus on zero food waste - rotating stock and menus to use up perishable items.

- Kitchen training and oversee all food preparation:
 - Ensure high quality and efficient execution of menus
 - Staff training in food safety from unpacking, handling and storage to preparation, cooking and presentation.
 - Ensure proper compliance with legal health standards, keep up to date on any new standards that must be followed and implement as needed, maintain a health department rating of 98-100.
 - Prepare policies and standard operating procedures, training binder
- Ensure that everyone knows their roles and responsibilities for the process including purchasing, prep, and execution
- Maintain updated documentation for recipe books, training and safety materials.
- Help maintain and enhance the TCS aesthetic presentation of food and beverage service
- Design and execute downstairs private dining menus based on specific client requests
- Contribute to the overall vision and culture of the company:
 - Propose new menu, training, and business ideas
 - Be aware of industry trends
 - Continually enhance the culinary aspect of the TCS
 - Participate in staff & management meetings
 - Ensure a positive and productive work environment
 - Uphold the highest standard of decorum and mentorship
 - Help conceive and execute expansion concepts

Compensation and Perks:

40 hours p/week. Hourly wage starting at \$18 p/hour.

Sick leave according to SF law

Commuter Benefits

Daily Staff Meals

After 90 days:

50% health insurance covered by employer

20% discount on wines, retail and classes

4 Cheese School classes free per year

After 1 year:

401k matched by employer and bonus plan

The Cheese School is an Equal Opportunity Employer and we encourage everyone with relevant experience to apply.

To Apply:

Check out our website to familiarize yourself with what we do! <https://thecheeseschool.com/> and email your resume and cover letter to jobs@thecheeseschool.com Please include a cover letter explaining your relevant experience and why you want to work with The Cheese School.