

Bee Happy Recruitment

<https://www.beehappyrecruitment.co.uk/jobs/kitchen-manager-fordingbridge/>

Kitchen Manager

Industry

Hospitality

Description

Bee Happy Recruitment are seeking an experienced and dynamic Kitchen Manager to oversee the daily operations of our clients busy culinary establishment. The ideal candidate will possess strong leadership skills, extensive culinary knowledge, and a passion for delivering exceptional food and service. This role offers an exciting opportunity to manage a vibrant team, ensure food safety standards are upheld, and contribute to the overall success of our restaurant. The Kitchen Manager will be responsible for maintaining high-quality food production, supervising staff, and ensuring efficient kitchen operations.

Duties

Oversee all aspects of kitchen operations, including food preparation, cooking, and presentation to ensure consistency and quality.

Manage inventory levels, order supplies, and control food costs to optimise profitability.

Supervise and train kitchen staff, including cooks, chefs, and support personnel, fostering a positive team environment.

Implement and monitor food safety and hygiene standards in compliance with legal regulations and company policies.

Develop menus in collaboration with executive chefs or owners, incorporating current culinary trends and customer preferences.

Ensure timely service during peak hours by coordinating with front-of-house staff and managing workflow efficiently.

Maintain cleanliness and organisation within the kitchen area at all times.

Monitor staff performance, provide feedback, and organise ongoing training programmes to enhance skills.

Handle customer feedback related to food quality or service issues promptly and professionally.

Assist in recruitment processes for new team members as needed.

Skills

Proven experience in food production, cooking, serving, and food preparation within a restaurant or hospitality environment.

Strong management skills with previous supervising or leadership experience in a kitchen setting.

Extensive culinary expertise with knowledge of diverse cuisines and techniques.

Familiarity with food safety standards and regulations; certification such as HACCP is desirable.

Excellent organisational skills with the ability to manage multiple priorities effectively.

Leadership qualities that inspire teamwork, motivate staff, and foster a positive working environment.

Good communication skills to liaise effectively with staff, suppliers, and customers.

Experience in restaurant management or hospitality industry roles is highly advantageous; barista experience is considered a plus. This position offers an engaging environment for passionate culinary professionals eager to lead a talented team while delivering outstanding dining experiences.

Hiring organization

Bee Happy Recruitment

Job Location

Fordingbridge

Base Salary

£ 33000 - £ 36000

Date posted

December 12, 2025

Additional requirements

At least Level Two Hygiene Certificate, ideally Level 3
Experience of leading a team as a head chef in a fast-paced and busy F&B kitchen environment
Well-versed in managing and delivering financial KPIs within budget requirements
Exceptional communication and organisational skills
A real passion for food, and a customer service ethos
Resilience.