Kitchen Manager

Cedar Meadows Resort Inc.

Job ID
10529

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LOCATION	DATE POSTED	EXPIRY DATE
1000 Norman St Timmins, Ontario, P4N 8R2, Canada, Timmins, ON| Ontario	19-08-2026	15-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $27.00 per hour, 40-60 hours a week.	3 years to less than 5 years	Other trades certificate or diploma

Job Details

Company: Cedar Meadows Resort Inc.

Business information: A World of Luxury Awaits. Welcome to Cedar Meadows. Surrounded by the forest and embraced by the soothing sounds of nature, our resort offers a perfect sanctuary for relaxation and rejuvenation.

Business Address: 1000 Norman St Timmins, Ontario, P4N 8R2, Canada

Work Location: Same as above

Type of Employment: Full time – permanent

Estimated Start Date: As soon as possible

Job Description:

Assist the Executive Chef in managing daily kitchen operations.

Supervise, train, mentor, and schedule kitchen staff.

Ensure all food is prepared and presented according to company standards and recipes.

Maintain high standards of food quality, cleanliness, and sanitation.

Monitor food preparation, portion control, and plating consistency.

Help develop seasonal menus, specials, and new recipes.

Manage inventory, ordering, receiving, and proper storage of food and supplies.

Control food and labor costs while minimizing waste.

Ensure compliance with all health, safety, and sanitation regulations.

Maintain equipment and report repair or maintenance needs.

Foster teamwork, accountability, and a positive kitchen culture.

Address operational challenges quickly and effectively during service.

Assist with hiring, onboarding, and performance evaluations.

Collaborate with front-of-house management to ensure excellent guest experiences.

Supervise and co-ordinate activities of staff who prepare and portion food

Train staff in job duties, sanitation and safety procedures

Estimate ingredient and supplies required for meal preparation

Hire food service staff

Ensure that food and service meet quality control standards

Prepare budget and cost estimates

Address customers' complaints or concerns

Maintain records of stock, repairs, sales and wastage

Prepare and submit reports

Prepare food order summaries for chef

Must have knowledge of the establishment's culinary genres

Supervise and check assembly of trays

Supervise and check delivery of food trolleys

Establish work schedules

Job Description

Requirements:

Education: Completion of a community college program in food service administration, hotel and restaurant management or related discipline OR several years of experience in food preparation or services are required. Strong knowledge of food safety and sanitation standards.

Experience: Minimum of 3 years of experience in a high-volume restaurant, hotel, or catering environment.

Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Tight deadlines, Combination of sitting, standing, walking, Standing for extended periods, Bending, crouching, kneeling, Walking, Physically demanding, Attention to detail.

Ability to supervise up to 30 people.

Personal Suitability: Client focus, efficient interpersonal skills, Flexibility, Team player, Initiative, Dependability, Leadership, Organized, Time management. Excellent communication skills. Ability to manage multiple priorities in a fast-paced environment. Commitment to employee development and coaching. Excellent problem-solving abilities.

Language: English is required

Work site environment: Noisy, Odors, Hot

Work Setting: Resort

Salary: $27.00 per hour, 40-60 hours a week.

Weight lifting: Up to 23 kg (50 lbs.)

Benefits: Dental plan, Health care plan, Vision care benefits, Paid vacation and holidays, Employee meal program, Professional development opportunities, Uniform provided by employer.

Transportation cost covered if worker needs to relocate.

Important Information: Flexibility on schedule is required. The regular schedule is 5 days a week, 2 days off; shifts may vary for day, night, or events depending on the business needs.

Apply by e-mail to: allanrobert@cedarmeadows.com

Apply by mail to: 1000 Norman St Timmins, Ontario, P4N 8R2, Canada

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