

We are currently seeking a professional, experienced sous-chef/kitchen manager to join our team. Candidates must be able to successfully showcase their culinary and managerial skills following the executive chef's specifications. Competitive wages and opportunity for advancement.

Duties will include:

- Designing menu items and daily features alongside the executive chef
- Maintaining our quality standards in plate presentation and taste
- Taking inventory and supply ordering
- Ensuring that the kitchen functions efficiently and as a unit
- Managing and training new kitchen team members
- Enforcing sanitation standards
- Maintaining a positive and professional work environment with guests, staff members and management

Please apply in person or online during non-peak business hours. Forward resumes to [info@corleonescleveland.com](mailto:info@corleonescleveland.com)