



**Rosemont Market & Bakery** is an award-winning, independently owned business dedicated to cultivating community through local food. We put this mission into practice daily at our Portland-based production headquarters, which we call the Mothership. Inside this custom facility, we are building a community of collaborative cooks and bakers who work with the highest quality ingredients to prepare seasonal menus for our six local markets.

**We are seeking an experienced Full-Time Kitchen Manager and Full-Time Assistant Kitchen Manager to lead our team of friendly and talented cooks at the Rosemont Mothership. The ideal candidate for either position will demonstrate the following requirements:**

- A passion for food, food trends, local food systems, conscious ingredient sourcing, and menu design.
- Leadership experience with respect to hiring, training, scheduling, setting performance standards, and delivering feedback.
- Exceptional interpersonal and communication skills, both written and verbal.
- Efficient techniques for high-volume kitchen production and workflow.
- Superior attention to detail and consistency for quality control.
- Confidence and accuracy with respect to budget and inventory management.
- Advanced comprehension of industry-specific safety and sanitation standards.
- A team-oriented attitude and a desire to promote a respectful, inclusive, and synergistic work environment.
- A commitment to global and local sustainability efforts.

**Position Details:**

- Kitchen shifts begin early. Applicants should be able to work one weekend day.
- All kitchen staff share all responsibilities, learn all stations, and participate in product development.
- All kitchen team members participate in cleaning activities including weekly and monthly deep cleaning.

**Experience:**

- Minimum 1 year of professional leadership experience in a culinary setting. 3+ years of kitchen management experience preferred.
- Leadership experience with respect to hiring, training, scheduling, setting performance standards, and delivering feedback.
- High School diploma or equivalent.
- Have or be willing to acquire ServSafe Manager Certification or equivalent.

### Compensation & Benefits:

- Salaried, commensurate with experience.
- Employer-paid Health Insurance.
- Paid Vacations.
- 35% Grocery Discount.
- Regular staff education and engagement opportunities offered for professional development
- Community perks such as raffles for Thompsons Point concert tickets and other local events

### Physical Requirements:

- Ability to lift 50 lbs. carton or bag.
- Ability to stay standing and active for duration of shift.
- Ability to lift, twist, squat, and reach.

### To Apply:

Please email a current resume and brief personal letter of interest. to [jobs@rosemontmarket.com](mailto:jobs@rosemontmarket.com) with the Subject Line “Kitchen Manager” or “Assistant Kitchen Manager” to indicate your preference.

Please only include PDF or .doc attachments.

*Rosemont Market & Bakery provides equal employment opportunities to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity or expression, or any other characteristic protected by federal, state or local laws.*

*This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation and training.*