

Manager, Food Services

Children's Fairyland

We are a non-profit fairytale-themed park dedicated to providing a magical fantasy world where young children can create, imagine, play and learn. Established in 1950, we are located on the shores of Lake Merritt in Oakland.

This position requires all areas of quick service restaurant management including staff training, management and scheduling, food handling standards, ordering and inventory control, cost of sales, controllable expenses, cash handling, cleanliness standards, problem solving, and strong oral and written communication skills. This is an hourly working management position -- over 70% of the time is working the line.

Qualifications

- A minimum of 2 years of experience in Foodservice management
- A proven track record for safety, health, and cleanliness
- Excellent customer service and interpersonal skills
- Excellent time management and organizational skills
- Working knowledge of POS, P&L, Microsoft Office – Word, Excel - is a must
- Expense Budgeting and Cost Analysis
- Excellent Time Management, Organizational Skills, and Attention to Detail

Requirements

- Knowledge of CA labor laws
- Must pass a criminal background check
- Must be able to lift up to 50 pounds
- Must be able to stand for extended periods of time
- Must be able to lift up to 50lbs, stand for extended periods of time, work in a cooler/freezer, over hot grill and/or fryer
- Must have working knowledge of Microsoft Office Word and Excel
- Must have working knowledge of a POS system, CAKE, desired, but not required

Education

- A college degree is not required but some college is preferred
- A degree from a Culinary Program is preferred but not required

Position is Full Time Hourly, 40 hours in the 5 and 7 day season, 30 hours in the 3 day season
Oakland Minimum and Living Wage & Benefits apply

Schedule

Hours are typically 9am-4pm with occasional evenings and special events. Weekends are required. This is a seasonal operation.

- 40 hours per week from early June until October 23, Wednesday through Sunday
- 30 - 32 hours per week from October 28 through mid-April, Friday through Sunday
- 40 hours per week from mid-April through the end of August, open 7 days a week

Responsibilities

- Run the daily operations of the Johnny Appleseed Cafe and Peter's Big Pumpkin Espresso Stand, Catering for special events and programs
- Train and supervise 2-10 staff members
- Work as the cook, barista, and run the cash registers as needed
- Daily cash handling and deposits
- Assist in keeping the facility safe and secure
- Provide a positive eating experience for customers, including fast service
- Manage and order inventory including food and supplies
- Follow all health and safety rules and regulations
- Work with the Park Manager on managing P&L, vendor relations, menus