



**Position:** River's Edge Manager/Chef  
**Supervisor:** Enterprise Director  
**Salary:** \$63k - \$82K  
**Housing:** Provided if available  
**Location:** La Push, WA  
**Closes:** Until Filled

**Job Summary:**

Manage the Rivers Edge Restaurant This opportunity would give you creative freedom in one of the most beautiful locations on the WA Coast. The right individual will have a strong culinary background with excellent leadership and teaching skills.

- Manage all restaurant operations including food ordering, scheduling, training, and menu creation.
- Manage restaurant to obtain financial objectives of 30% food cost and labor goals TBD.
- Program POS with menu items and pricing to achieve financial goals.
- Plan and design menus with cost sheets and profit expectations and food portions.
- Create spec sheets with pictures of each menu item for consistency and plate presentation.
- Order all food & products for the restaurant.
- Monitor all check off lists, temp logs, waste sheets and prep lists.
- Maintain a healthy environment by enforcing sanitation standards and procedures, complying with regulations, keeping area clean, safe, and secure.
- Perform administrative duties.
- Supervise all restaurant staff.
- Maintain a positive and professional approach with coworkers and customers.
- Other duties as needed by Enterprise Director.
- High personal best standards and abides to a no drama workplace.

**Qualifications:**

- Culinary Degree preferred or 3+ years' experience in restaurant management or chef capacity.
- Advanced knowledge of principles, practices, and knife skills within the culinary industry
- Ability to spot and resolve problems effectively.
- Able to work any position in a restaurant in a high-volume atmosphere.
- Capable of delegating and leading with proven results
- Experience with menu creation and budgets.
- Familiarity with Sysco Ordering Guides
- Proficient with Microsoft Office, Word and Excel
- Excellent Communication and leadership skills, oral and written.
- Keep up with cooking trends and best practices.
- Working knowledge of WA State food health and Safety regulations with current food handler's card

**GENERAL INFORMATION:**

The statements contained herein reflect the general details as necessary to describe the principal functions of this job, the level of knowledge and skill typically required, and the scope of responsibility, but should not be considered an all-inclusive listing of work requirements. Individuals may perform other duties as assigned including work in other functional areas to cover absence or relief, to equalize peak work periods, or balance workload.

**SPECIAL REQUIREMENTS:** Must have and retain a valid Washington State Driver's License – please provide copy with job application. Must pass a criminal background check, drug and alcohol screening and reference check. Must adhere to Enterprise Drug and Alcohol Policies.

**INDIAN PREFERENCE WILL APPLY.** If applicants have equal qualifications, preference will be given first to a Quileute Indian applicant and then to other Native Americans and Alaska Natives. Except as provided by the Indian Preference Act (Title 25 U.S. Code Sec. 472 & 473) there will be no discrimination in selection because of race, color, creed, age, sex, national origin, physical handicap, marital status, politics, or membership/non-membership in an employee organization.