SEEKING: Chef-Manager for Belle Isle Pizza (B.I.P.)

SUMMARY: Belle Isle Pizza (B.I.P.) is seeking a highly motivated, passionate chef-manager for an exciting, forward-thinking carry out pizza concept in an up-and-coming neighborhood. The restaurant manager would be primarily responsible for managing all aspects of the business. This is a full time position. We are looking for someone who is primarily a pizza artist and has vision, but also someone who is grounded and capable of managing a restaurant.

ABOUT US: Belle Isle Pizza (B.I.P.) is located across from Belle Isle in a prime location within the boundaries of a beautiful, diverse, historic neighborhood – West Village. The neighborhood is experiencing a rebirth and there is a strong demand for a neighborhood food establishment. People are begging us to open! BIP is Detroit-themed, and will offer a balance of traditional pizza favorites and innovative artisanal pizza concepts. Belle Isle Pizza is committed to consistent high-quality food and amazing guest services so everyone feels part of the team, and so that BIP becomes a landmark at the foot of Belle Isle. BIP is excited to open its doors in Spring 2015!

QUALIFICATIONS:
- 5+ years of restaurant management experience which includes: managing the kitchen, quality control, menu development, handling inventory, providing guest services, managing employees, marketing, using technology, handling financials, and reporting about business
- 10+ years experience making pizza, subs, salads, sandwiches and other specialty food items
- Experience making pizza on a Baker’s Pride or other similar brick oven
- Experience with all aspects of operating a pizza POS system
- Comprehensive knowledge of the food service industry and all aspects of running a carry out/ delivery establishment
- Degree in culinary arts, restaurant management, and/or food services (preferred, but not necessary depending on experience)
- Chef certificate is a plus
- Catering Experience a plus

REQUIREMENTS:
- Passionate about pizza and other specialty food items
- Passionate about pleasing people with excellent food and top-notch guest service
- Excellent management, organizational, communication, leadership and project management skills
- Enthusiastic and optimistic about Detroit and its success
- Takes pride in craft, has high standards, has the desire to be great, and has desire for excellence
- Honest, hard-working, motivated, adaptable, energetic, entrepreneurial, and up for a challenge
• Ability to work a flexible schedule, including weekends and holidays
• Ability to operate in a fast-paced environment, think quick on your feet, and make decisions
• Comfort interacting with a diverse group of people
• Ability to multi-task, catch on quickly, and take initiative to improve the business
• Has a collaborative approach to working with others and leads by example
• Constantly seeking a better way to conduct business
• Exceptional sensory and culinary skills
• Ability to maintain a high level of professionalism at all times
• Ability to meet the physical demands of the job, including lifting, carrying, and bending

RESPONSIBILITIES:

Food Management:
• Plan, direct, coordinate, and participate in all aspects of food ordering and preparation
• Plan and continually evaluate menu, create recipes, and experiment with new food items
• Ensure all health, safety and sanitation regulations are met

General Operational:
• Operate business with responsibility for continually improvement and enhancing profits
• Assist with creating and attaining strategic, operational and organizational goals
• Create and sustain an organized, clean, safe, and legal work environment
• Ensure quality control of all food products and guest relations
• Help manage facility in conjunction with owners
• Opening and/or closing store as needed

Marketing and Guest Services:
• Help create and implement all aspects of marketing the business
• Ensure top-notch guest services
• Develop and grow relationships with key residents, businesses, and organizations
• Help manage all contacts related to the business
• Ensure all promotional material is visible and available to guests at all times
• Determine daily, weekly, and monthly specials and advertise them

Financial and Reporting:
• Manage ordering and tracking of inventory/ supplies and apply cost control measures
• Handle financial transactions and other paperwork on behalf of the business
• Ensure proper cash handling by employees and drivers
• Operate and maintain POS system
• Report to owners regularly
Management of Workers:
- Manage all aspects developing and maintaining a motivated and efficient team in a fast-paced, but fun and rewarding work environment
- Hire, train, schedule, evaluate, and coach workers to realize their full potential towards higher efficiency
- Generate and coordinate team member schedules and oversee payroll
- Create a fun, rewarding, professional team environment and ensure alignment with business’s culture, mission, and values
- Set standards of professional appearance through clean, well-kept uniforms, neatly groomed, clean hair and general overall professional appearance
- Coordinate workers’ reporting about business records, ordering or purchasing supplies

COMPENSATION: Belle Isle Pizza will offer a competitive salary commensurate with experience. In addition, BIP will offer exceptional candidates one or more of the following:
- Financial profit sharing
- Performance Bonuses
- Paid Time Off/ Vacation/ Sick Days
- A health benefits package
- Disability and/or life insurance
- Contribution to an IRA

APPLICATION: Apply by sending cover letter and resume to belleislepizza@gmail.com. We’d be happy to talk to you on the phone if you have any questions before you apply. Send us an email indicating that and leave your phone number. Let’s work together to create a destination by Belle Isle!