

Kitchen Manager — Cee Cee's Scratch Kitchen & Bar

About Cee Cee's

Cee Cee's Scratch Kitchen & Bar isn't just a restaurant — it's Vermillion's living room.

We take pride in creating exceptional, made-from-scratch food and cocktails while fostering a culture built on care, professionalism, and teamwork.

Our leadership philosophy is simple: **One House. One Team. One Leadership Voice.**

About the Role

The Kitchen Manager (KM) leads the Back of House with precision, professionalism, and consistency — ensuring every plate leaving the kitchen reflects the heart of Cee Cee's.

This role combines culinary expertise, team development, and operational leadership to create an environment where both the food and the people thrive.

The KM works closely with the General Manager, FOH Manager, and Assistant Kitchen Manager to uphold the restaurant's standard of excellence across all services, events, and menu executions.

Key Responsibilities

- Lead and support the Assistant Kitchen Manager, Line, and Prep Leads in daily operations.
- Oversee prep systems, par levels, ticket times, and food quality during every service.
- Maintain consistent communication with FOH leadership to ensure smooth service flow.
- Train, coach, and develop kitchen staff through structured systems and positive culture.
- Manage inventory, ordering, and waste control to maintain target food and labor costs.
- Participate in leadership meetings and quarterly evaluations across all departments.
- Ensure readiness and excellence during holidays, events, and high-volume services.
- Uphold Cee Cee's standard for cleanliness, professionalism, and accountability.

What We're Looking For

- Proven leadership experience in a professional kitchen environment.
- Strong understanding of cost management, prep systems, and food safety.
- Calm and composed under pressure with a passion for teaching and teamwork.
- Organized, consistent, and able to communicate effectively across departments.
- A leader who protects both the standard and the people behind it.
- Passionate about hospitality, creativity, and growth within a respected brand.

What Success Looks Like

- Consistent food quality, presentation, and timing.
- Balanced food cost and labor performance.
- Strong teamwork and collaboration with FOH leadership.
- A kitchen that runs on systems — not stress.
- A team that feels supported, accountable, and proud of their craft.

Compensation & Benefits

- Competitive salary based on experience.
- Performance-based incentives.
- Opportunities for leadership development and advancement.
- Complimentary shift meals and staff perks.
- Supportive, family-style culture built on respect and excellence.

Join Our Team

If you're a strong culinary leader ready to help shape the heartbeat of Cee Cee's, we'd love to meet you.

 **Apply:** Attach your resume and a brief statement on your leadership approach.