



CAREER OPPORTUNITY

# PREP MANAGER

**AT MURPHY HOSPITALITY GROUP, WE PRIDE OURSELVES ON AN EXCEPTIONALLY HIGH STANDARD OF QUALITY SERVICE AND PRODUCTS. IT TAKES THE BEST PEOPLE TO REACH THIS HIGHER STANDARD OF EXCELLENCE. WE BELIEVE IN EXTENSIVE TRAINING AND PROVIDING OUR PEOPLE WITH AN EXCELLENT BENEFITS PROGRAM, COMPETITIVE WAGES, ADVANCEMENT AND PROFESSIONAL DEVELOPMENT OPPORTUNITIES. AT MHG IT'S ALL ABOUT THE PEOPLE!**

**MHG**  
— grow with us

Fishbones Oyster Bar & Grill is one of Charlottetown's favourite summer restaurants. From ship to shore the crew offers up the best in local seafood and the Island's best products. From the classics like beer battered Fish and Chips to dishes like the Tuna Bowl, a 2018 season favourite. Whether on the front patio with friends or taking in the sunset and a cocktail on Charlottetown's only roof top patio - Fishbones is the place to spend your summer!

Fishbones Oyster Bar & Grill is seeking an experienced and dedicated Prep Manager who has gained considerable experience working in a high volume - fast paced kitchen, an individual who is organized and detail oriented to join our team.

The Prep Manager will be experienced in prep management and cooking, taking a "hands-on" management approach but will be flexible to change. They will have a strong knowledge of cooking and baking techniques, forecasting, food costing, inventory, and labour costs.

## THE DUTIES

- Demonstrate and communicate the Fishbones vision to all prep team members and lead by example
- Must follow the leadership and guidance of the Head Chef and Sous Chef in providing top quality product that meets and exceeds the expectations of the Fishbones Oyster Bar & Grill and Murphy Hospitality Group
- Responsible for coordinating and preparing all food prep orders according to recipes, portion controls and timelines set by Head Chef
- Must manage and coordinate daily food prep lists and par levels of menu items
- Responsible for training all food prep cooks, including basic food preparation and knife techniques, sanitation and safety procedures and time management
- Forecast and adjust labour of the prep team
- Assist in inventory, ordering and receive products when delivered
- Demonstrate and promote a kitchen culture that revolves around the enjoyment of cooking, food and working as a team
- Present an influential presence in the kitchen which fosters growth, learning and development
- Work with the Head Chef & Sous Chef to meet all projected goals when it comes to cost, waste and labour control
- Oversee ordering of inventory and daily prep work

## THE MUST HAVES

- Applicants must have 3-4 years' experience cooking in a full-service high volume restaurant
- Previous experience of 1-2 years in back of house management experience
- A culinary diploma or degree is considered an asset -Must possess a passion for the culinary experience and the food service industry
- Ability to take direction, work calmly under pressure and delegate tasks and provide direction as needed to team members
- Must work well with others, enjoy teaching team members, and helping grow and develop top line talent
- Must possess a desire for personal and professional development

## THE REWARDS

Competitive wages • MHG Wellness & Fitness Programs  
Growth and professional development opportunities • Discounts from local shops and MHG locations

TO LEARN MORE ABOUT FISHBONES VISIT [FISHBONES.CA](http://FISHBONES.CA)

APPLY TO OUR PEOPLE TEAM: [CAREERS@MHGPEI.COM](mailto:CAREERS@MHGPEI.COM) OR DROP INTO OUR OFFICES AT 96 KENSINGTON ROAD, CHARLOTTETOWN