

# Cook Lead/Supervisor



MTY is a dynamic growing company that operates 70 banners and 5,500 restaurants.

## YOUR TEAM

Business Development Manager  
Director of Operations  
Senior Product Development Manager

**Location :** Ontario

**Category:** Permanent

### Work Hours:

Monday – Friday 6:00am – 2:00pm  
(or as required)

The location operates Monday – Friday from 6:30am – 3:00pm. Most holidays and weekends, the location is closed for business

**MTY Food Group** is seeking a *passionate, creative, and experienced leader* to help manage our global culinary program for Country Style Brand.

The successful candidate will be a highly-driven and motivated team player who enjoys working in a fast-paced environment and is looking for a career that can offer growth and opportunity.

## YOUR MANDATE

As the Cook Lead/Supervisor, you are responsible for the implementation, delivery and management of Country Style menu. You will work directly with the location Team members to ensure they are educated and trained on the execution of the menu.



Join our passionate team!

## YOUR TALENTS/YOUR PROFILE

- ✓ Menu Innovation
  - ✓ Quality Control
  - ✓ Baking
  - ✓ Line/Order Preparation
  - ✓ Preparation
  - ✓ Guest Service
  - ✓ Scheduling
  - ✓ Daily Cash Management
  - ✓ Waste Management
  - ✓ Cost Controls & Inventory
  - ✓ Reporting
  - ✓ Relationship Management
  - ✓ Marketing
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- 3+ years of kitchen experience preferred
  - Related restaurant experience in the restaurant industry or in a chain of restaurants preferred
  - Proven knowledge of the restaurant product development process
  - Proven ability to both lead teams and effectively collaborate with internal business partners
  - Guest Experience Oriented
  - Excellent communication skills both written and verbal
  - Thrive in a fast-paced environment with competing priorities

## YOUR CHALLENGES

- You will work with and provide regular feedback to the Product Development Team on menu performance, execution, enhancements and new ideas.
- You will also manage the daily operations of the kitchen, baking, preparation, the overall location and product delivery to the Guest.
- You will set and maintain the standards for execution, service, food safety, cleanliness, Team Member performance and hospitality.
- You will be responsible for delivering financial results for the location as well as growing top line sales.
- You will manage and deliver all applicable location costs.
- You will manage Team Member hiring and Performance Management.

If you are interested by this position, please forward your resume by email to:  
[dgannon@mtygroup.com](mailto:dgannon@mtygroup.com)