



5801 Ellsworth Ave.
Pittsburgh PA 15232

Kitchen Manager – 5801 Video Lounge & Café

Join one of Pittsburgh's most welcoming LGBTQ+ neighborhood bars and restaurants. We are seeking a Kitchen Manager to lead our back-of-house team, keep operations running smoothly, and deliver high-quality food that keeps our customers coming back.

We are looking for someone who is self-motivated, detail-oriented, and entrepreneurial. Candidates should have 3–5 years of kitchen and line cook experience, with some experience in a leadership role.

Why You'll Love Working Here

- Relaxed and fun atmosphere
- Commitment to inclusivity and diversity
- Health and dental insurance
- Paid PTO and sick time
- Profit sharing
- Free meals during shifts
- Complimentary post-shift drinks
- Employee discounts on food and drinks

About the Role

As Kitchen Manager, you'll oversee daily back-of-house operations, lead by example, and work closely with our Inventory Specialist to keep ordering, costs, and specials on track. You'll guide and support the kitchen team, maintain a clean and safe work environment, and help drive new business initiatives to grow sales and profitability.

What You'll Do

- Create a great customer experience by consistently serving high-quality food in a timely manner
- Create and maintain a welcoming work environment for individuals from all walks of life, showing respect for all identities, gender expressions, races, and religions
- Train, develop, and support kitchen staff to ensure consistency and quality, providing feedback and corrective action when needed
- Supervise staff in preparing and cooking 5801 recipes while upholding food safety and sanitation standards
- Use strong organizational and communication skills to delegate tasks, follow up, and ensure accountability



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What You'll Do Cont.

- Suggest and promote cost-saving and waste-reducing strategies while maintaining portion control for accuracy and consistency
- Help drive new business objectives to grow sales and profitability while rallying the kitchen staff to support these initiatives
- Understand and manage labor costs, food costs, and assist with inventory tracking
- Create weekly schedules that balance business needs, labor costs, and employee availability
- Remain flexible to cover shifts and step in when needed to ensure the kitchen runs smoothly
- Maintain sanitation and safety standards in all BOH areas, keeping the kitchen clean and organized with scheduled cleaning of floors, walls, hoods, equipment, and storage areas
- Inspect supplies, equipment, and work areas to ensure they meet quality and safety standards, and order products, supplies, and equipment as needed
- Work with the Inventory Specialist to design and execute dinner specials that engage and excite customers
- Coordinate with customers for events and catering, managing staff to ensure successful outcomes

The Details

- Weekend and evening availability is required
- Average schedule is 32 to 34 hours per week, with occasional additional hours for events, holidays, or vacation coverage

How to Apply

Interested applicants should submit a cover letter and resume to graham@5801pgh.com.