

Frothy Monkey is hiring a Kitchen Manager for our Franklin location! This is a full time position with benefits. We are looking for a skilled back of house leader with experience managing high volume kitchens with 3 meal-parts. We use fresh, quality ingredients to prepare original food and drink, served in a cozy and approachable atmosphere. We focus on an exceptional breakfast through dinner experience for our guests- 7 days a week, 363 days a year. Assisting our Chef with special events is also a part of this position.

Frothy Monkey offers an inclusive and creative workplace. Our team members have the opportunity to collaborate with others, grow professionally, and contribute to a growing company. We extend hospitality to our guests and to each other. We offer generous benefits for full time employees and competitive pay for all positions.

Visit frothymonkey.com/jobs for a complete list of open positions.

Visit frothymonkey.com/careers for more about [Frothy Monkey's perks + benefits](#)

Visit frothymonkey.com/awards for more about our [Awards + Other Proud Moments](#)

Within 90 days of hire, all full-time employees are eligible for competitive health, dental, vision and HSA benefits.

Qualified candidates must:

- Be an optimistic, warm individual who works well independently as well as in teams. Willing to smile often and abundantly, and take pleasure in making others happy.
- Possess strong leadership skills. Able to train, manage, and develop staff effectively.
- Have prior experience cooking in and managing a high volume kitchen that uses fresh ingredients. We cook from scratch.
- Have strong organization skills and the ability to multitask in a high pressure environment.
- Knowledge of health code and FDA regulations is desired.
- Uphold cleanliness standards.
- Have the desire to grow, learn, and use creativity in problem solving.
- Love their local community and help engender a spirit of inclusiveness within our walls.