



Seeking: Versatile, energetic executive level restaurant manager to join our team at Hands On Hartford as the **Director of HOH's Gather55 restaurants and Shared Kitchen.** You will provide strategic direction, planning, leadership, management and promotion of HOH's unique participation/pay what you can revenue generating mission focused restaurants and shared use commercial kitchen supporting the launch/growth of culinary businesses.

Why work at Hands On Hartford: Hands On Hartford, in partnership with others, strengthens community in Hartford by responding faithfully to people in need through programs that change lives and renew human possibility. We're a 54-year old nonprofit that values team work, inclusivity, and takes an entrepreneurial, strengths-based, collaborative approach in all we do.

As the Director of Gather55 and Shared Kitchen at HOH you'll make a difference in the lives of our guests and the folks and small businesses we serve, as well as in fostering a well-supported and impactful team of staff, by:

- Providing leadership for the overall planning, development and delivery of HOH's mission focused, revenue generating food focused enterprises.
- Visioning, planning, Gather55 promotion, revenue generation, service improvements, and expansion of offerings to meet customer preferences and community needs and ensure sustainability and growth.
- Supporting the Gather55/Shared Kitchen manager in coordinating the impactful and efficient operations of the shared kitchen and front of house activities of Gather55 and the Lead Chef in coordinating the Gather55 kitchen.
- Recruiting, hiring, supervising, training, supporting, and evaluating team members.
- Collaborating with the director of CQI and staff development to establish, modify, meet and report on restaurant success, program goals, process measures and impacts.
- Working with the Executive Director and Development team on obtaining philanthropic support and volunteer assistance for Gather55.
- Serving on the agency director level leadership team and representing HOH in a variety of settings and with a myriad of stakeholders and collaborators.

This could be the position for you if you:

- Lead with energy and enthusiasm; and possess stellar organizational and communication skills.
- Have at least three years high level restaurant management background and staff/program leadership/supervision experience.
- Demonstrate past successes in restaurant growth
- Believe in our mission and core values and are committed to diversity, equity and inclusion.
- Have a desire to grow professionally and to support others in doing the same.
- Are creative, have schedule flexibility, and thrive as part of a team.
- Have knowledge and proficiency in using computer applications, including Windows.
- Are adept at social media/marketing
- Possess a valid driver's license, registered and insured motor vehicle and are able to lift and carry at least 25 pounds and have (or will obtain within 60 days of hire) ServSafe Manager certification.

When: Salaried, exempt position which requires a minimum 40-hour work week primarily in person and weekdays with some evenings and weekend hours. Flexibility in the work schedule is expected; occasional holiday coverage and being part of an on-call coverage system is included.

What we offer full time employees:

- A competitive salary
- Comprehensive medical/dental/disability/life benefits
- Generous paid time off – 12 holidays, vacation, personal time, and sick leave
- 401 K employer contribution and employer match
- Dedicated, diverse, and friendly co-workers
- Free on-site parking

If this sounds interesting to you:

Send letter of interest & resume to: Barbara Shaw, LCSW, Executive Director

Hands On Hartford, 55 Bartholomew Ave, Hartford CT 06106.

Email bshaw@handsonhartford.org

AA/EOE