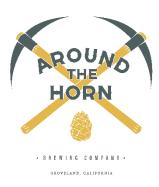# Around The Horn Brewing Company Job Description

Position: Brewery Kitchen Badass

The Brewery Kitchen Badass will flawlessly execute our small bites, sandwiches, and salads menu to keep our locals and tourists happily satiated while they imbibe. This role focuses on the preparation, assembly, and cleanup of items on our food menu. You will work closely with the Kitchen Lead and other members of the staff to deliver consistently delicious, well-presented meals to guests in a timely manner. The ideal candidate is a good listener, follows directions, and thrives in a fast-paced environment.

This role reports directly to ownership and/or the Kitchen Lead on duty. This is a full-time or part-time position available both year-round and seasonally as needed. This is a non-exempt position that is eligible for overtime.

Responsibilities:

- Prep food (wash, cut, marinate, blend, etc.)
- Maintain organized, well-stocked, and clean food stations to ensure food safety standards
- Follow all safe cooking practices to ensure food safety standards
- Cook menu items in cooperation with the rest of the kitchen staff, following set recipes and guidelines established by the Kitchen Lead and ownership
- Maintain consistency in prep, cooking, and presentation skills
- Comply with nutrition and sanitation regulations

Qualifications:

- Reliable and organized hard worker
- Ability to read, write, and follow verbal and written directions
- 1+ years' experience working in bar kitchen or restaurant kitchen
- Willingness to work weekends, early mornings, and nights
- High school diploma
- Valid driver's license OR reliable transportation
- Experience in customer service and food service industry with strong communication skills
- Adherence to good food and sanitary practices
- Ability to lift and carry 55-pound bags
- Ability to climb ladders
- Ability to unload pallets
- Ability to work in extreme hot and cold temperatures
- Ability to frequently sit, stand, walk, stoop, kneel, crouch, and craw