

B³ BREWING COMPANY, LLC

Job Description: Cook / Kitchen Associate

Reports to: Kitchen Manager

Position Summary:

- The Cook / Kitchen Associate accurately and efficiently prepares and delivers food from our menu to our customers. The Cook / Kitchen Associate works closely and cooperatively with the Kitchen Manager or Manager on Duty and the Taproom Manager and bar staff to enhance the total customer experience in the Taproom.

Duties and Responsibilities:

- Prepares, plates and delivers menu items. Assumes responsibility for the quality of final products served to the customers.
- Knows and complies consistently with standards for menu ingredients, portion sizing, established cooking methods, quality standards and kitchen rules, policies and procedures.
- Stocks and maintains sufficient quantities and levels of food products at line stations to assure a smooth service period and minimum ticket time.
- Portions food prior to cooking to standard portion sizes, quantities and recipe specifications.
- Maintains a clean and sanitary work station area including tables, shelves, grille and cooking equipment, and all refrigeration equipment and preparation areas.
- Prepares food items for cooking by portioning, battering, breading, seasoning and/or marinating according to established standards.
- Follows proper and established plate presentation and garnish set up for all menu items served.
- Handles, stores and rotates all products properly
- Assists in food preparation assignments during off-peak periods as needed.
- Performs all assigned kitchen opening and closing duties per the posted checklist for activities.
- Attends all scheduled employee meetings and brings suggestions for improvement to the overall customer experience.
- Performs other related duties as assigned.

Required Skills and Experience:

- Minimum 2 years' experience in Kitchen preparation and cooking
- Must be able to communicate clearly with managers, other staff and Taproom personnel.
- Be able to reach, bend, stoop, and work in a standing position for up to 9 hours.
- Must be able to lift up to 40 pounds.
- Must be able to follow printed and communicated standards and specifications for recipes and plate specifications.
- ServSafe Certification (Minimum Food Handler) required.