



## Farm & Forage Kitchen Cook Position

**Start date**      ASAP, Spring 2023

### Pay + Perks

- Entry level minimum/ base pay starts from \$13/ hr, (higher with experience/ certifications); with tips during service hours, total hourly compensation **averages \$18+/hr across a year**
- Shift meal (from weekly menu) and post-shift beverage
- Employee discount for food, beverage and merchandise during non-shift hours
- Access to free/discounted produce from Glade Road Growing Farm
- Employer-paid certification(s) and furthering education opportunities
- Opportunity for annual bonus and pay raise(s) based on performance and business success
- Career opportunities for full-time employees to receive health insurance and savings benefits
- Fun and positive work environment that supports creativity and initiative!

### Description & Responsibilities

The Kitchen Cook position works with the Farm & Forage Kitchen (F&F) and Brewery Taproom team members to prepare fresh food items for taproom patrons and carry-out orders. Tasks include:

- Work with F&F team to create weekly menu items that primarily utilize produce and meats provided by Glade Road Growing Farm (GRG)
- Prep food ingredients and cook + prepare menu items in a fast-paced environment
- Place orders for desired ingredients from GRG's online farm store in advance of preparation
- Maintain cleanliness and sanitation of equipment, food storage, and work areas
- Adhere to proper food handling, sanitation, and safety procedures; maintain temperature and Hazard Analysis Critical Control Point (HACCP) logs as required; and maintain appropriate dating, labeling, and rotation of all food items
- Handle and prepare food ingredients according to health and safety standards
- Clearly label any allergens on menu items to ensure customer awareness and safety
- Communicate with the Kitchen Manager about inventory, supply, and other process / logistical needs for smooth kitchen operation
- Share in regular dishwashing and deep-clean tasks

## Preferred Skills

- Positive attitude and work ethic, excellent customer service skills
- Ability to multitask, prioritize, and manage time efficiently without need of constant/direct supervision
- Must maintain a healthy working relationship with kitchen and brewery taproom staff and managers, as well as farm staff when applicable
- Previous experience in a commercial kitchen is strongly preferred
- SERVSAFE Manager certification is required. If not already held, new employees must complete the course and test within 3 months of hire date (paid for at the company's expense)
- Must be willing to learn beer pouring and point-of-sale skills

## Schedule Availability

The Kitchen Cook shift availability must include:

- during brewery taproom operating hours;
- opening/closing shifts;
- and for prep shifts earlier in the week

### Taproom Operating Hours:

Mon	closed; prep shifts typically scheduled between 8:00 AM to 2:00 PM
Tues	open 11:00 AM to 8:00 PM; prep shifts scheduled prior to opening/PM shift
Wed	open 3:00 to 9:00 PM; prep shifts scheduled prior to opening/PM shift
Thurs, Fri, & Sat	open 11:00 AM to 9:00 PM; prep shifts scheduled prior to opening/PM shift
Sun	open 11:00 AM to 8:00 PM