



Farm & Forage Kitchen Cook Position

Start date ASAP, Spring 2022

Pay + Perks

- Minimum base pay begins at \$11 per hour, (\$12 w/ servsafe) compensation rate based on experience; with tips during service hours, hourly compensation **averages \$15 to \$18+ per hour (tip dependent)**
- Shift meal and post-shift beverage
- Employee discount for food, beverage and merchandise during non-shift hours
- Access to free/discounted produce from Glade Road Growing
- Employer-paid certification(s) and furthering education opportunities
- Opportunity for bi-annual bonus and pay raise(s) based on performance and business success
- Potential 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, service dishes, 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 deep-clean tasks

Preferred Skills

- Previous experience in a commercial kitchen is strongly preferred
- 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
- 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; deep clean projects
Tues	closed; prep shifts 10:00 AM to 3:00 PM
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