

Sous Chef / Kitchen Assistant Manager

at Rising Silo Brewery | Farm & Forage Kitchen

We are looking for a **Sous Chef / Kitchen Assistant Manager** to help lead the kitchen at our small, table-on-farm brewery and casual, counter-service restaurant. This is a hands-on leadership role for someone who has a passion for preparing and serving great food, an appreciation for craft beverages and local agriculture, and a desire to work with a tight-knit team in a fast-paced environment.

The Sous Chef / Kitchen Assistant Manager works closely with the General Manager to keep the kitchen running smoothly, maintain food quality, and support the development of the kitchen team.

What You'll Do

- Help oversee daily kitchen operations and service
 - Food preparation
 - Lead the kitchen during service and ensure food quality and consistency
 - Supervise and support line cooks, prep cooks, and dish staff
 - Help manage inventory, ordering, and food cost control
 - Maintain cleanliness, organization, and food safety standards
 - Contribute ideas for seasonal dishes and specials
 - Contribute event catering preparation and execution for private and group events
 - Assist with staff training and team leadership
 - Collaborate with the management team on beer-friendly menu items and special events
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What We're Looking For

- 2+ years of kitchen experience in a professional setting
 - Full time availability including both weekdays and weekends
 - Some leadership or supervisory experience preferred
 - Strong cooking skills and attention to detail
 - Ability to stay organized and calm in a high-volume service environment
 - A fun, positive, and self-motivated attitude and work ethic
 - A team player who enjoys mentoring others
 - Passion for local ingredients, scratch cooking, and customer service
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What We Offer

- Performance-based raise every 6-months for the first two years
 - Employer sponsored medical benefits package
 - Paid-time off: sick days, annual vacation during slow season months
 - Potential to grow into a Head Chef or Kitchen Manager role
 - Employer-supported training and certification opportunities
 - Creative input on seasonal specials
 - A collaborative team environment
 - Free employee shift meal and take-home beverage
 - Discount produce from the Glade Road Growing farm stand
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Pay Range

- Commensurate with experience
 - Starting rate is \$18-20 per hour
 - Service shifts are tip pool eligible (potential higher hourly rate)
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Schedule

- Full-time (32-40 hours per week)
 - Night and weekend availability is required
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Apply

Send your resume and a short introduction telling us about your kitchen experience and why you'd be a good fit to the General Manager via email to: manager@risingsilobrewery.com