



Kitchen Line Cook

The Line Cook position requires a team player whose responsibilities will vary throughout any given shift. We have multiple stations including Fry, Grill, Charcuterie, and Expo. You will be expected to learn all elements of every station, working each station as needed. Must have a good attitude and strong work ethic.

Responsibilities include, but are not limited to:

- Punctuality
- Maintaining a safe and clean work environment
- Setting up stations and applicable equipment
- Learn, and work proficiently on every station on the line.
- Food prep
- Cooking menu items to company standards
- Following designated ticket times
- Monitoring inventory levels
- Washing dishes, as needed
- Taking out trash and cardboard
- Writing prep lists
- Closing duties

Benefits:

- Employee Discount on beer, food, and merchandise
- "Brewery Bucks" to be used in the Tasting Room
- 401k Eligible (having worked 1000 hours or more during your 1st year of employment)

This position reports to the Head Chef