



Amery Ale Works has a unique opportunity to join our team! We are currently hiring a Kitchen Manager and Lead Cook.

We are looking for someone who is creative! This job will require you to come up with new menu items and new recipes. This position allows you to be inventive and work alongside our event coordinator to plan events and menus around your skills and passions.

We are looking for someone who is willing to teach others! We foster an environment of constant growth and learning here at the Ale Works so we are always looking for team members who are ready and willing to train other staff members interested in learning more.

We are looking for someone who has experience in food service and/or a passion for cooking! If you've been a chef or line cook for many years and are looking for a change or you are newer to the food service industry, we are interested in you. We understand that everyone has different skills and experience and are looking for passion related to food.

Responsibilities:

- Managing food orders and deliveries
- Tracking inventory and preparing menu items around related inventory
- Weekly food preparation and kitchen set-up
- Working kitchen shifts as lead cook
- Training staff in food prep, cooking, and food safety practices
- Preparing catered food for on-site events
- Menu creation for on-site events
- Maintaining a clean working environment in respect to kitchen, coolers, etc
- Creating best practices for team as it relates to kitchen and food safety
- Other things as assigned

Requirements & Skills:

- Working experience in a kitchen setting or education from a culinary school
- Hands-on experience with planning menus and ordering ingredients
- Knowledge of a wide range of recipes
- Familiarity with kitchen sanitation and safety regulations
- Excellent organizational skills
- Conflict management abilities
- Ability to manage a team in a fast-paced work environment
- Flexibility to work during evenings and weekends
- Positive attitude and excellent communication skills
- Ability to keep the kitchen organized, stocked, and clean
- Relevant training certificate a plus

This position is part time to full time depending on the candidate, their availability, and experience. At minimum, this position will require a minimum of 20-24 hours per week with Wednesday-Sunday availability. Evening work will be required during our operating hours of

Thursday through Saturday (winter) and Thursday through Sunday (summer). Pay for this position will be based on experience.

If you are ready for a change and are looking to join a fun, hard-working team – this job is for you. We are a small business with a family friendly working environment. We offer opportunities to train team members in areas of interest such as front of house, brewing, management, amongst others. We enjoy working together and have some of the best patrons around. The right candidate will help us continue in our path to provide quality service, great food, and beer, and foster a fun hard-working team-based environment while continuing to learn and grow along the way.

To apply for this position, please visit: www.ameryaleworks.com/employment