

Lazy I Beerworks is the newest taproom and brewery in one of the most scenic parts of Montana. Locals and tourists alike flock here to enjoy great craft beer, exceptional food, and top-notch entertainment. We are expanding our team to meet this demand and have an immediate opening for a Chef at our growing taproom in Wolf Creek, MT!

We are looking for someone reliable to manage the kitchen and back of the house while helping shape the future of our food program that will find excitement in bringing a new brewpub experience to life! Apply on our website at www.lazyibeerworks.com/contact or stop by to complete an application!

Full/Part-time options available.

Hourly wage of \$20.00 - \$30.00 based on experience.

Responsibilities

- 100% focus on food safety
- Manage inventory so that all necessary ingredients are stocked for service
- Providing training to staff to facilitate quick acclimation to the kitchen and menu
- Prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat, etc.)
- Cook food according to menu requirements and document new menu items approved for use
- Operate the kitchen as an individual contributor or as part of a team, depending on demand
- Streamline the kitchen processes to maintain prompt service times
- Establish regular cleaning standards for the kitchen and verify that staff is maintaining sanitation levels
- Monitor quality of ingredients and stock/restock stations as needed
- Wash and sanitize dishes and kitchen areas as needed
- Keep a sanitized and orderly environment in the kitchen
- Maintain proper food temperatures and food storage procedures
- Collaborate with front of house manager in creating schedules for kitchen staff
- Contribute to/complete food orders to support kitchen while minimizing waste

Requirements and skills

- Reliable with ability to work a minimum of 20 hours/week
- Strong culinary knowledgebase with an interest in growing a team
- Must follow sanitation procedures
- Good communication skills and desire to work in a team environment
- Positive energy and ability to adjust to changing pace/needs based on customer volume
- Food Protection Manager certification preferred; or ability to achieve within 30 days of hire (free of charge)

Benefits

- Chef/cooks receive tips for every shift
- Opportunity to use your culinary skills to shape the future of our food program
- Free shift meal
- Mileage reimbursement options
- Fun environment and growing brewery!
- Free food safe training courses/certifications
- Flexible schedule options available