



Cool City Brewing Company Chef - Job Description

Cool City Brewing Company (C.C.B.) located in Two Rivers, WI is a brand-new brewery, and we're investing in great people to help us carry out our mission. If you are passionate about delivering a great experience, and want to make a difference in your community, and your skillset seems like a good fit, then we'd love to hear from you!

Chefs Job Responsibilities:

Delivers on the highest standards to ensure CCB operations exceed guests' expectations.

CCB Chefs Job Description

Responsibilities

- Prepare food items for guests as requested and in accordance of the CCB Menu and recipes.
- Cook in a timely and consistent manner
- Inspect food products and supplies as needed
- Ensure work environment and stations are clean and sanitized
- Check food orders before served to guests
- Control and minimize waste
- Prep food when necessary
- Comply with outlined safety regulations and procedures
- Interact with guests in a friendly and fast manner.
- Reporting to work in a neat and clean uniform, maintaining well-groomed hair and personal hygiene as established by company policy
- Performing other duties as directed.

- Follow recipes, including measuring, weighing and mixing ingredients
- Maintain a safe work area, including handling utensils, equipment and dishes
- Set up workstations with required ingredients and equipment
- Monitor station inventory levels
- Operate kitchen equipment such as broilers, ovens, grills and fryers

Work Hours and Benefits: Full Time / Part Time Position.

Reports to Head Chef or Sous Chef on Duty

Some examples of benefits include:

- Above market hourly rate of pay
- Generous Tips
- Career Advancement Opportunities
- Paid Time Off
- Employee Discount Program & More.
- We are an Equal Opportunity / E-Verify Employer
- An extensive and well-rounded training program
- Annual Raises based on performance

Qualifications and Skills

- High School diploma or GED preferred
- Culinary certification or degree preferred
- 1-2 years of restaurant or customer service experience preferred
- Ability to obtain and maintain a food handler certification card
- Ability to pass a food service sanitation course.
- High energy level
- Able to stand on your feet for at least 8 hours
- Able to move at least 50 pounds
- Ability to remain calm under stressful situations
- Knowledge of food safety, sanitation procedures
- Familiarity with general kitchen equipment and appliances.
- Flexible work schedule, nights, and weekend
- Ability to get transportation to the workplace
- Ability to read and comprehend and follow recipes.

As a member of our CCB, we'll provide you the opportunity to be a part of a new and growing brewery, coffee shop and taproom in an environment that will allow for both personal and professional development.