



Cool City Brewing Company Sous 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!

Sous Chefs Job Responsibilities:

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

CCB Sous Chefs Job Description

Responsibilities

- Lead a back of house team
- Prepare food items for guests as requested and in accordance of the CCB Menu and recipes.
- Properly measuring kitchen ingredients and food portions
- Ensuring proper food temperatures when cooking and proper storage afterward
- 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
- Comply with outlined safety regulations and procedures
- Interact with guests in a friendly and fast manner.
- Answer any questions from customers
- 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.
- Lead a team by example
- Help train kitchen staff
- Taking charge of kitchen opening, closing and other side duties as directed by the Head Chef

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

Reports to Head 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
- 2-3 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.
- Great organizational skills
- 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.