



Kitchen member at Kern River Brewing Company

Job Description

Kitchen employees at KRBC take part in all aspects of preparing, assembling, grilling, frying, cooking, and dishwashing, as well as restaurant cleaning and upkeep. This is an entry-level position that will provide an opportunity to grow within an exciting company.

SKILLS/REQUIREMENTS

- Strong preference is given to candidates with prior cooking experience, although not required.
- Must be available to work weekends.
- Reliable Transportation to and from work is required
- CA food handlers certificate required
- Ability in maintaining a clean, well-functioning cooking area
- Adhere to all company policies

The ideal candidate would possess the following skills and qualifications:

- A passion for food!
- Enjoys working under pressure and at a fast pace
- Attention to detail and a positive attitude.
- Ability to work both independently and within a team with minimal supervision
- Have the ability to develop positive work relationships with restaurant staff and work as part of a team
- Have the ability to demonstrate a complete understanding of the menu
- Be able to follow recipes and sanitation requirements
- Have the ability to be cross-trained in all areas of the kitchen
- Work approximately 25-35 hours per week. We are flexible with schedules.
- Strong work ethic, team focus, and commitment to guest service.

PHYSICAL DEMANDS

- Standing, walking, bending, kneeling, stooping, crouching frequently.

POSITION PAY AND EXPECTED HOURS OF WORK

- This is an hourly paid position, starting wage \$16/hour. (plus tips)
 - Tip-outs from FOH are required and dispersed bi-weekly with paychecks.
 - Tip wages vary based on the season/business.
- This can be a part-time or full time position with variable hours. Nights and weekends required.

Download an application at kernriverbrewing.com/careers and drop off in person or email

Job Types: Full-time, Part-time, Seasonal

Employee name: _____

Employee Signature: _____

Date: _____