

## **Old Bakery Beer Company**

### **Kitchen Shift Lead**

Old Bakery Beer Company, located in Alton, IL is seeking a Kitchen Shift Lead. The Kitchen Shift Lead will be responsible for working closely with the Chef/Kitchen Manager to execute menu items efficiently and accurately to a high standard. The Kitchen Shift Lead will be responsible for effectively leading their team of line cooks and dishwashers during their shifts and ensuring that everyone is doing their part to ensure quick delivery of delicious food. The position will require full time evening & weekend availability.

### **Responsibilities**

- Assist Chef with placing taking inventory & placing orders as needed
- Manage food and labor costs on individual shifts
- Check deliveries for accuracy and put away
- Assist with management of kitchen staff
  - assist with train new cooks on all relevant procedures
  - continue training of kitchen staff to constantly work towards improving service
  - discipline kitchen staff as needed
  - promote a friendly and productive working environment
- Ensure that kitchen maintains high cleanliness and food safety standards
- Assist with catering orders as needed
- Ensure that all dishes are executed to the highest standards
- Ensure that all side work and closing duties are properly completed on every shift

### **Requirements**

- Prior experience working in a commercial kitchen
- Open evening and weekend availability
- Working knowledge of cooking techniques, kitchen equipment, and storage procedures
- Great oral communication skills
- Ability to work well as part of a team
- Ability to work under pressure and maintain a positive attitude
- Ability to walk and stand for long periods of time
- Ability to reach, bend, stoop, and frequently lift up to 50 pounds
- Must be able to follow printed recipes and verbal instruction

### **Pay and Perks**

- \$18 - \$21 per hour
- Shift meals
- 30% discount on all purchases