

# Kitchen Staff

## **Position Overview:**

As a member of our kitchen staff, you will be in charge of maintaining our FPBC standards with regards to food, safety, and quality. As part of our day-to-day kitchen team, you will be expected to prepare food to order while following to the Fat Pants food menu recipes. Cleanliness, timeliness, preparedness for high volume orders, and attention to detail are integral to performing well in this position.

## **Kitchen Staff Duties and Responsibilities:**

- Ensure food quality by cooking and prepping to order
- Maintain acceptable ticket times and food temperatures
- Create and maintain a culture where teammates have the opportunity to learn and grow
- Ensure the kitchen is clean, organized, and well stocked
- Ensure equipment is properly maintained and in good condition; clean and sanitize after use
- Monitor food waste, inventory levels, and resolving any food quality or safety issue
- Clear understanding of operating procedures, recipes, and restaurant handbook
- Effectively communicate with teammates
- Serves and replenishes food from wells and steam tables
- Replenishes or breaks down stations at the end of shift or business day
- Reads recipes and/or product directions
- Estimates food requirements
- Operates a variety of kitchen utensils to weigh, measure, mix, wash, peel, cut, grind, stir, strain, season and knead foodstuffs for cooking, serving and storing
- Assists in the preparation of hot and/or cold foods, and properly stores food, utilizing knowledge of temperature requirements and spoilage.
- May taste test products from time to time
- Sets up stations with entrees, soups, salads, breads, condiments, other food products and utensils
- Provides general stocking duties in service area and replenishes dry goods as needed
- May be responsible for brewing coffee and tea
- Reports all accidents and injuries in a timely manner

- Participates in regular safety meetings, safety training and performance assessments

**Job Requirements:****Minimum**

- Able to lift 50lbs
- Able to stand for long periods of time and work in fast-paced environment
- Full-time or part-time availability with a flexible schedule

**Preferred**

- ServSafe Certified
- Scratch kitchen experience
- 2+ years kitchen experience

Starting compensation range: \$15/hr - \$19/hr + Tips (+ \$2.50 - \$5/hr)  
depending on qualifications

**Per Fat Pants Brewing Co.'s Full Time Employee Qualification Policy:**

Employees that average more than 30 hours per week or 120 hours per calendar month are eligible for the following benefits:

14 Days of Paid Time Off (non-rollover eligible, renews every calendar year)

Company subsidized health insurance

Vision, Dental insurance

Annual performance reviews and merit increase eligibility