



Line Cook

We are looking for hard-working, self-motivated people with a passion for cooking and a strong desire to learn new skills in the kitchen!

Job Requirements:

- At least 2 years kitchen experience as a line cook, though willing to train the right person.
- Exceptional attention to detail, food quality, sanitation and safety.
- Experience with wood-fired cooking, preferably pizza, a plus.
- Ability to work well with management, co-workers and guests.
- Passion for cooking, craft beer and Steamboat.
- Knowledge of health codes and excellent safe food handling practices.

Responsibilities:

- Maintain clean, organized and well stocked work space in a fast pace setting.
- Complete all necessary tasks effectively and efficiently with direction from Chef.
- Adhere to all food safety related policies as stated by management.
- Consistently adhere to Chef's expectations of base preparation, mise en place, execution, and plate presentation.

Compensation:

Competitive wage DOE

Back-of-house revenue share weekly bonus.

Complimentary shift meal.

Food, beer, merchandise discounts and other employee benefits.

Merchant Pass program available.

Mountain Tap Brewery uniform.