



Prep Cook

Exciting opportunity in a fun, innovative and unique kitchen setting!

Job Requirements:

- At least 2 years of kitchen experience. *Willing to train the right person.*
- Ability to remain diligently on task for entirety of scheduled shift without direct supervision.
- Exceptional attention to detail, food quality, sanitation and safety.
- Ability to work well with co-workers, management, and guests.
- Passion for cooking, craft beer and Steamboat.
- Knowledge of health codes and excellent safe food handling practices.
- Always on time to AM prep shifts.
- Experience with wood fired oven a plus.

Responsibilities:

- Assisting chef in making large batches of dough.
- Assisting chef in receiving and putting away supply orders.
- Completing prep list as assigned by Chef.
- Ensuring that all kitchen equipment is on and to temperature by time of service.
- Showing up clean, on time and ready to work for each scheduled shift.
- Helping ensure that the line is cleaned, stocked and organized for service.

Compensation:

Competitive wage DOE.

Complimentary shift meal.

Food, beer, merchandise discounts and other employee benefits.

Free shift beer (for legal drinking age employees).

Mountain Tap Brewery uniform.

SEND RESUME & COVER LETTER TO: jeff.g@mountaintapbrewery.com