



Mountain Tap Brewery Prep Cook / Line Cook

Exciting opportunity with Steamboat's popular brewpub!

Mountain Tap Brewery serves a dozen diverse hand-crafted beer styles complemented by fresh and exceptional wood-fired cuisine, including small plates, salads, Neapolitan-style pizzas, entrees and desserts in a casual, community-centric atmosphere. Now, more than ever, we are diligently following sanitation guidelines in the kitchen and in the restaurant.

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 shifts.
- Experience with wood fired oven a plus.

Responsibilities:

- Assist chef in making large batches of dough.
- Assist chef in receiving and putting away supply orders.
- Complete prep list as assigned by Chef.
- Ensure that all kitchen equipment is on and to temperature by time of service.
- Show up clean, on time and ready to work for each scheduled shift.
- 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.
- Adhere to Chef's expectations of base preparation, mise en place, execution, and plate presentation.

Compensation:

\$15.50-\$18 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