



Kitchen Staff

The Role

As part of the Kitchen Staff at Ignite Brewing Company, you are responsible for keeping the kitchen running smoothly, cleaning up after preparation, and adhering to food safety regulations. You will work in the kitchen with the Kitchen Manager and other members of the kitchen team to ensure dishes are prepared correctly and processes are followed.

Duties and Responsibilities

- Positively represent our core values of Curiosity, Community and Craft to guests, the kitchen team, and within broader Ignite team.
- Be engaged, actively support, and participate in our mission of Making Beer Make a Difference.
- Follow established recipes to prepare menu items in a timely manner.
- Serve guests in a fast, efficient, and friendly manner.
- Follow guidelines to ensure correct serving temperatures and adequate portion control.
- Provide guests with information regarding food ingredients, availability, and pricing.
- Escalate guest concerns and complaints to management.
- Cleaning dishes, washing cooking utensils and cookware, taking out trash and sanitizing kitchen.
- Clean, maintain and restock cook station items and other supplies as needed throughout the shift.
- Maintain highest standards for safety, cleanliness, sanitation, and all foodservice quality standards.
- Comply with all health and safety requirements and company policies.
- Willing and able to provide support to front of house team to serve guests (pour beer, take orders, etc.) if/when needed.
- Participate in staff meetings and ongoing training.
- Share feedback with kitchen manager and/or general manager for cost control and quality concerns.
- Perform additional tasks as assigned by kitchen manager and/or general manager.

Performance Requirements

- Adequately complete provided training program.
- Excellent communication skills, both verbal and written.
- Ability to work in a fast-paced environment, both as a team and independently.
- Basic mathematical skills.
- Proficient understanding of food allergies and modified diets.
- Provide adequate availability and work a varied schedule (mornings, evenings and/or weekends).

Qualifications

- Level I Food Safety Management Certification required.
- A high school diploma or equivalent preferred.
- Proven work experience as a Food Service Worker or similar role.
- Consistently stand for the duration of a shift (up to 10 hours) while also bending, squatting, twisting, reaching, and lifting up to 40 pounds.
- Must be able to work independently or in a team.
- Ability to take and pass a background check.