



Fat Head's Brewing, LP

Job Title: Kitchen Staff

Division: Fat Head's Tap House

Reports to: Kitchen Manager

Location: Middleburg Heights, OH

FLSA Status: Non-Exempt

Date: February 04, 2019

PURPOSE: Responsible for preparing and cooking delicious food for our awesome customers in a high-volume and fast-paced environment. Must also be reliable in cleaning duties and following health/sanitation rules.

RESPONSIBILITIES:

- Food Preparation
 - Correctly prepares food following standard recipes and special diet orders
 - Makes sure supplies or approved substitutions are available
 - Work and communicate so that quality, temperature and appearance of food are preserved
 - Portion out food for serving
- Quality and Safety
 - Complies with established sanitation standards, personal hygiene and health standards
 - Observes proper food preparation, storage and handling techniques
 - Reports equipment repair and maintenance to supervisor
 - Keeps work area neat and clean at all times; cleans, sanitizes and maintains equipment used in food preparation
- Other duties as assigned

REQUIREMENTS:

- Prior kitchen experience
- Ability to work well in a team environment and independently
- Must be able to meet the physical demands of kitchen work including frequent standing and lifting up to 50lbs with or without accommodation
- Attention to detail and record keeping
- Focus on customer satisfaction
- Innovative, ambitious, driven yet caring and dedicated

Fat Head's Brewing, LP provides equal employment opportunities (EEO) to all employees and applicants for any employment decision without regard to race, color, creed, religion, sex (gender), national origin, age, disability, marital status, sexual orientation, genetic information, and public assistance.