



Taproom Line & Prep Cook Job Description

JOB TITLE: Taproom Line & Prep Cook

PRIMARY LOCATION: Fulton Taproom /
414 6th Ave N, Minneapolis, MN 55401

REPORTS TO: Taproom Kitchen Manger

POSITION TYPE: Part-Time, hourly

EXTERNAL POSTING DATES: July 9, 2021

POSITION SUMMARY:

Fulton's Taproom Kitchen Line and Prep Cook works to ensure the highest quality menu items are consistently delivered to Taproom customers. This position will assist in the preparation and execution of menu items, cleaning of work spaces, inventory, and overall execution of daily tasks.

Job Duties

- Responsible for the day to day food preparation in the kitchen.
- Responsible for the daily set up, cleaning, and sanitization of the kitchen.
- Ensure consistent preparation of all menu items.
- Ability to follow all sanitation procedures.
- Check the quality of ingredients.

MATERIALS/MACHINES/EQUIPMENT USED:

- Cooking equipment and tools.

IMPORTANT SKILLS AND ABILITIES:

- A love of craft beer and food.
- Must be 21 years of age or older at the time of application.
- Able to pass a post-offer, pre-employment background check.
- Ability to become Food Safe Certified.
- Proficient in food prep techniques, including advanced knife skills.
- Proficient in modern cooking techniques, and a passion to learn new cooking skills.
- 1 Year food prep and/or cooking experience.

- Strong interpersonal skills and a love for meeting and interacting with people.
- Clear communication abilities.
- Highly organized with attention to detail.
- Self-motivated and able to work independently
- Ability to adhere to company's policies and procedures.
- The desire to work in a fast-paced, growing company.

PHYSICAL REQUIREMENTS:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Able to sit, stand, walk, or be on your feet for prolonged periods.
- Able to read and follow written English instructions.
- Able to regularly twist, turn, kneel, climb, stoop, bend, crawl, lift and carry supplies and equipment weighing up to 50 pounds using appropriate techniques and tools.
- Able to move 150 lbs ½ barrel kegs, using appropriate techniques for lifting.
- Able to work in an indoor environment with moderate noise and occasionally slippery floors.
- Able to comply with and enforce all health, safety, and personal hygiene policies and standards.