

# Taproom Line & Prep Cook Job Description

**JOB TITLE:** Taproom Line & Prep Cook

**PRIMARY LOCATION:** Fulton Taproom/414 6th Ave N, MPLS MN

**REPORTS TO:** Kitchen Manager/Sous Chef

**FLSA POSITION TYPE:** Full/Part Time Regular/Hourly

**EXTERNAL POSTING DATES:** April 2022

## **POSITION SUMMARY:**

Fulton Kitchen's line and prep cook works to ensure the highest quality menu items are consistently delivered to Taproom customers. This position will also help in the preparation of food, cleaning of work spaces, 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:**

- Must be 18 years of age or older at the time of application.
- Able to pass a post-offer, pre-employment background check.
- A love of craft beer.
- 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 the 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 55 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.