



Line and Prep Cook (Back Of House Crew)

Pittsburgh, PA • Kitchen

Description

Grist House Craft Brewery is seeking dedicated, reliable, and experienced line and prep cooks for our kitchen at our Collier location 20 minutes from downtown Pittsburgh! The kitchen staff member will assist with the daily food service operations. Part-time availability (2-3 days a week) with competitive hourly rate based on experience.

Position: Kitchen Staff

Department: Food Service

Reports to: Kitchen Manager

Pay Status: Hourly Non-Exempt; Starting at \$17 wage based on experience

FLSA Classification: Part Time (20-35 hours per week) and Seasonal

Location: Oakdale

Responsibilities

- Ensuring kitchen compliance with health and safety regulations
- Help in the setup and breakdown of the kitchen area before and after service hours
- Assist in routine cleaning
- Assist restocking of kitchen supplies
- Follow recipes and presentation specifications as set by the restaurant
- Assist with food preparation tasks such as washing, peeling, and cutting fruits and vegetables
- Prepare simple dishes like salads, entrees and sandwiches under the direction of the cook/chef/kitchen manager
- Comply with all food safety and hygiene regulations
- Maintain cleanliness and organization of kitchen areas and equipment
- Customer service orientation for interacting with customers when necessary, and understanding their needs and preferences.

- Attention to detail to follow complex recipes, maintain portion control, and ensure the presentation of dishes is up to standard.
- Ensure all necessary ingredients are stocked and ready.

Requirements and Qualifications

- Previous line cook or kitchen experience preferred
- Availability to work evenings and weekends as needed
- Ability to work effectively and efficiently in a fast-paced environment
- Standing for extended periods
- Ability to lift and carry at least 65 lbs unassisted
- Good organizational skills to manage multiple tasks at once
- Ability to carry heavy loads such as pots, pans, and trays of food
- Basic cooking and knife skills to assist in food preparation and presentation
- Strong understanding of food safety and hygiene to ensure the health and well-being of customers.
- Ability to work under pressure and maintain high standards during peak service hours.
- Strong communication skills to cooperate with all members of the team with a positive attitude.
- Must have reliable transportation
- Must be 18 yrs of age or older

Benefits

- Health Insurance: Medical, Vision and Dental benefits are available to full-time employees as well as the option to enroll in Aflac supplemental insurance. Part-Time individuals have the option to enroll in Aflac supplemental insurance.
- Holidays: Our kitchen is closed Thanksgiving Day, Christmas Eve, and Christmas Day along with additional holiday closures.
- 100% Off Shift Meal
- Simple IRA Retirement Plan with Employer Match for all employees
- Paid Time Off for eligible full-time employees
- Additional company discounts available
- Career growth opportunities

Please note this job description is not designed to cover or contain all listings of activities, duties or responsibilities that are required of the employee for this job. Duties, responsibilities and activities may change at any time with or without notice. We are an equal opportunity employer and value diversity in our workplace. We do not discriminate on the basis of race, religion, color, national origin, gender, sexual orientation, age, marital status, veteran status, or disability status.