



Now Hiring: The Kitcheneer

Part chef. Part magician. Part smoke-and-fire engineer.

Grist House Craft Brewery + Kitchen • Oakdale / Collier, PA (Just 20 mins from Downtown)

Role: Back-of-House (BOH) Rockstar: The Kitcheneer

Pay: Up to \$200/day

Hours: Non Exempt, Part-Time Hourly (16-32 hrs/week, flex up to 40); Weekend availability a must

Reports to: The Kitchen Manager and Prep/Catering Manager

Why You'll Enjoy It Here

Tired of stale, kitchen gigs that have completely gone flat? Welcome to Grist House Command. We don't just serve pub grub; we engineer an experience. We are looking for Kitcheneers to join our crew. Fueled by passion and precision, you're the hero behind every perfect beer-and-food pairing.

Our mission is simple: create the best darn food to pair with the best darn beer. You'll jump across all non-management kitchen roles—cooking, prepping, expediting, catering events and crushing dishes when needed. Whether you're a culinary pro or just a motivated individual who loves to cook good food, we offer a fast-paced, high-energy spot where we take our craft seriously, but never take ourselves too seriously. Come as you are.

Your Daily Setlist (What You'll Do)

- **The Food DJ:** Curate a killer playlist of sandwiches, and engineered pub classics. You'll execute stellar food prep and work the line, managing smoke and fire like a pro.
- **The Plate Picasso:** Make sure every dish hitting the window looks incredible, even when it's 9:30 PM on a slammed Saturday night. Portion control and presentation matter.
- **The Metaphorical Firefighter:** Keep your cool when the order screen starts rapping at 100 BPM. Juggle multiple line tasks and bounce between BOH stations seamlessly, as needed, when the rush hits.



- **The Master of Cleanliness:** Treat your station like a sanctuary. You'll clean, sanitize, break down, and wash dishes to keep everything health-inspector-perfect.
- **The Beer-Pairing Alchemist:** Team up with the front-of-house crew to make sure the food flying out of your kitchen flawlessly complements the cold drafts pouring at the bar.
- **Logistical Wizardry:** Chop, peel, and prep ingredients with solid knife skills. Keep supplies stocked, rotate inventory, and make sure we're fully loaded for service.

What You Bring to the Table

- You've spent some time in a kitchen before (line cook, prep, or catering preferred, but not necessary).
- You know your way around a cutting board, possess solid knife skills, and can nail a complex recipe.
- You understand food safety and hygiene. (ServSafe certification? Huge bonus points.)
- You thrive under pressure. Fast-casual means *fast*.
- You have a positive attitude, communicate well, take feedback in stride, and actually like helping your teammates.
- You're reliable. You show up ready to crush it, not nursing a mystery illness on a Sunday morning.
- You have reliable transportation and flexible availability (evenings, weekends, and some holidays).
- You're at least 18 (though 21+ is preferred!).

The Physical Reality

- You can stand, hustle, and move for a solid 8+ hours.
- You have no problem lifting up to 65 lbs of ingredients, pots, or trays.
- You can handle the heat of a busy kitchen, sharp knives, and open flames safely.

The Perks

- **Solid Pay:** Earn up to \$180/day
- **Health & Wellness:** Full-timers get Medical, Vision, and Dental options. Everyone gets access to Aflac supplemental insurance.
- **Retirement Plan:** Simple IRA with a company match to help you build for the future.
- **Paid Time Off:** PTO programs for eligible full-time staff.



- **Holidays Off:** We're closed Thanksgiving, Christmas Eve, and Christmas Day. Go enjoy your family.
- **Free Food & Beer Discounts:** 100% off shift meals that are delicious, plus awesome discounts on our craft beer and merch.
- **Career Growth:** We love cross-training and promoting our best people from within.

The fine print: This job description isn't meant to cover every single duty or responsibility—things change on the fly in a busy kitchen. We are an equal opportunity employer and deeply value diversity. We don't discriminate based on race, religion, color, national origin, gender, sexual orientation, age, marital status, veteran status, or disability status. Join us and let's cook something great.