

Culinary Cook/Manager

POSITION OVERVIEW

Noon Whistle Brewing company, is seeking a Culinary Cook/Manager (CM) to join the team, located in Lombard, IL. The CM is responsible for the entire food program at NWBco and interacts with a broad cross section of Noon Whistle managers. The CM's duties involve a variety of activities in recipe and procedure development, daily cooking and kitchen activities as needed, staff supervision, training, purchasing, quality control. The CM will bring NWBco products to life by providing guests with dining and drinking experiences that communicate our passion for both beer and food.

CANDIDATE PROFILE

This individual must be a team player with demonstrated success as a manager and must have outstanding recipe development and food preparation skills. A strong passion for customer service, and a love of food and beer are a must for this position.

RESPONSIBILITIES

Culinary Management

- Developing and implementing weekly and seasonal menu specials
- Cooking and running the line as needed to meet customers' needs
- All daily kitchen activities to run a successful small food program
- Developing written checklists and SOPs to ensure consistency of operations
- Maintaining professional relationships with all co-workers, ensuring team's working together seamlessly

Supervision of Staff

- Recruiting, hiring and onboarding of kitchen staff
- Training kitchen team with specific focus on the menu, kitchen procedures, customer service and food safety
- Staff scheduling
- On-going evaluation and periodic performance reviews
- Hands-on coaching and guidance to ensure compliance with all SOPs
- Maintaining the professional appearance of kitchen staff

Finance and Administration

- Adjusting menu and orders based on forecasting pertaining to seasonal business, weather, events, etc.
- Vendor management; purchasing, receiving and quality control
- Routine inventory management

- Monitoring menu performance
- Opening or closing the kitchen as needed

Health and Safety

- Maintaining ServSafe certification for self and all kitchen staff
- Maintaining a safe, clean and organized kitchen
- Compliance with all local and state health & safety requirements

EXPERIENCE & SKILLS

- Bachelor's degree in accredited culinary program or related field of study preferred
- 3-5 years of professional kitchen/restaurant experience
- Highly organized and energetic
- Hands-on approach
- Passion for engaging guests with an excellent food and dining experience
- Genuine enthusiasm for craft beer

WORKING CONDITIONS

- Variable hours that include night, weekend and holiday work
- Required prolonged standing, bending, stooping, twisting and lifting of products/supplies weighing up to 65 lbs.
- Work with hot, cold and hazardous equipment

OPPORTUNITIES & PERKS

Opportunity to be an integral part of our team working in a fast-paced and challenging environment. NWBco offers some great perks including competitive pay, medical benefits, potential for growth, great co-workers, a friendly environment, and, of course, amazing beer!

Send Resumes to: info@noonwhistlebrewing.com

We're an equal opportunity employer and client seeking diversity in our workforce. We invite qualified candidates from all backgrounds, race, color, religion, sex, sexual orientation, national origin, gender identity, age, disability, veteran status or any other characteristic. We take pride in celebrating our unique brew. EOE Minorities/Females/Protected Veterans/Disabled. Candidates must be able to pass a background check and drug test, as applicable for the role.