



Passionate about craft through community.



Job Title: Prep Cook

Reports to: Pub Management Team

About Beards Brewery:

Beards Brewery is located in the scenic gaslight district of downtown Petoskey, where we operate our small 1bbl (31 gallon) pilot brew house and have a tap room/restaurant open to the public. We additionally have a 15bbl (465 gallon) production brew house in Charlevoix where we keg and can our beers to meet our growing demand at our pub location as well as distribution to bars and restaurants within Michigan.

Job Description:

Here at Beards we are passionate about craft and make as much of our product from scratch as we can. The prep team is responsible for preparing sauces, smoking meats, baking bread products, and preparing other various ingredients for service. We are a high volume and fast paced brewpub, therefore it's crucial that all prep cooks are prepared and excited about working in a fast paced environment.

The prep team is extremely self sufficient meaning excellent time management skills are a must. The right candidate must be able to prioritize tasks and effectively execute a daily/weekly plan in order to keep up with high product demand. Members of the prep team must also be able to quickly and accurately complete tasks in order to keep up with the high volume of orders coming in. It is expected that all team members maintain a clean work environment while meeting our quality and presentation standards.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Adhere to the Beards Employee handbook
- Remain up to date on all things Beards
- Report to work on time, every time
- Maintain a clean working environment
- Communicate effectively with all team members
- Cultivate a team oriented environment
- Keep open communication with management on ways to continually improve efficiencies
- Follow weekly/daily prep lists
- Must be able to follow recipes accurately
- Manage time efficiently
- Label and stock ingredients and assist in product organization
- Undertake basic cooking duties such as reducing sauces and parboiling foods, etc.
- Be willing to complete various cleaning projects

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- Comply with safety standards, nutrition and sanitation regulations
- Complete any other assigned tasks

KNOWLEDGE / SKILLS / REQUIREMENTS:

- Experience is a must
- Must be friendly and personable
- Ability to be on your feet 8+ hours a day and lift up to 50 lbs
- Willing to continue education on all things Beards
- A passion for the history and future of Beards
- Accuracy and speed in executing assigned tasks
- Excellent knife skills
- Must have an understanding of various cooking methods
- Must be able to use all kitchen equipment safely and correctly

We are a rapidly growing brewery looking for dedicated people who care about community and craft. We strive to provide approachable craft experiences born from quality beer throughout everything we do. If that sounds like you, and you align with the skills and duties above, please download an application at www.beardsbrewery.com on the careers page, and submit via email with a resume to management@beardsbrewery.com