

Ursa Minor Brewing LLC

Job Title:	Dough Maker		3/15/24
Department/Group:	Taproom		
Location:	Ursa Minor Brewing Taproom	Travel Required:	None
Level/Salary Range:	\$18-\$20/hr experience dependent	Position Type:	34-40hrs/week

Background

Ursa Minor Brewing is a microbrewery located in the Lincoln Park Craft District of Duluth, MN. We love people, people love beer, and beer loves us.

Our passion is “beer with purpose” and we brew innovative and authentic variety with an inclusive attitude.

Our company values are:

Enthusiastic Innovation

Embrace Change, Embrace New Ideas, Embrace Tension

Quality

We don't cut corners and ALWAYS make decisions with purpose

Collaboration

It is about the team, not just the individual

People

People are why we do this

Passionate

We truly care about the work we do

Sustainability

We care about the world and want to leave it better than we found it

Job Description

JOB PURPOSE: DOUGH MAKER

At Ursa Minor Brewing, the taproom is an essential piece of our business and will likely be the first place consumers will experience our brand. The Dough Maker is responsible for the experience customers have with our food offerings in the taproom. Our dedication to quality, innovation, and commitment to local in our kitchen can tie the whole taproom experience together. The Dough Maker is responsible for all kitchen prep operations, safeguarding our dough, and being a leader who pushes our process forward.

The core responsibilities of the Dough Maker

- Lead effort towards efficiency in the process of preparing our fresh ingredients
- Assist with inventory management and ordering supplies as needed
- Maintain clean and safe kitchen environment- equipment, food practices, and staff safety
- Cook menu items on occasion in cooperation with kitchen staff
- Ensure food storage areas are properly stocked, rotated, labeled, and cleaned

DUTIES AND RESPONSIBILITIES

The duties of our Dough Maker will vary and change throughout the seasons, and it is expected that the Dough Maker will work with their team to ensure all duties are completed regardless of the season. A schedule that includes weekends is generally expected in order to capture the kitchen's busiest times and to maintain consistency in our dough and prep items.

Implement and continue to improve prep procedures

- Continually give constructive feedback to teammates
- Audit procedures and recipes in collaboration with management when necessary
- Improve efficiencies and continue to find better processes when possible

Maintain clean and safe kitchen environment

- Keep equipment in working condition
- Keep all staff adhering to safe food practices
- Ensure all staff are practicing safe kitchen practices to avoid injury
- Cultivate clean and safe work environment by using First In, First Out and keeping all items clearly labeled and organized

QUALIFICATIONS AND EDUCATION REQUIREMENTS

- Available to work (up to 40 hrs/ week) between 5:30 am-1pm including weekends
- Prior kitchen experience (preferably with dough)
- Demonstrating knowledge of craft beer, including basic understanding of beer production (Cicerone Beer Server or similar certification preferred)
- Excellent communication and organizational skills
- Exceptional customer service skills
- Attention to detail and ability to multi-task
- Ability to anticipate and proactively address problems in fast-paced environment
- Demonstrated leadership
- Positive attitude and ability to work with diverse set of people
- Basic familiarity with Arryved POS software/ MS Office software
- Ability to lift 35-50lbs
- Ability to move full kegs with aid of dolly
- Aptitude for and desire to learn the mechanical workings of taproom & kitchen equipment in order to address problems quickly and efficiently
- Grace under pressure!

WORKING CONDITIONS

This position requires an individual who works under a range of circumstances, including: shift-work, weekend work, working with challenging patrons, working in the fast-paced environment of a crowded taproom, and working within close proximity of an operating brewery (noise, heavy equipment, odors relating to brewery process.)

PHYSICAL REQUIREMENTS

The Dough Maker will likely be required to stand for extended periods of time. S/He may also be required to lift boxes or bags 35-50lbs and move empty/ full kegs with the help of a dolly.

DIRECT REPORTS

The Dough Maker will work in collaboration with:

- Taproom General Manager
- Assistant Taproom Manager

The Dough Maker will report directly to:

- Taproom General Manager

COMPENSATION AND BENEFITS

- Competitive wages determined by experience: \$18-\$20/hr
- QSEHRA: \$250/mo plus \$100/mo/dependent

- Dental & Life Insurance
- Paid time off
- 401K Retirement with up to 4% match
- Family leave
- Product Discounts