



URSA MINOR BREWING, LLC

Job Title:	Line Cook	Weekends Required:	Yes
Department/Group:	Kitchen Staff	Evenings Required:	Yes
Location:	2415 W Superior Street Ste B	Travel Required:	No
Level/Salary Range:	Experience Dependent	Position Type:	Part-time
HR Contact:	Benjamin Hugus (218) 481-7886	Date Posted:	7/18/18
Will Train Applicant(s):	Will Train Applicant(s)	Posting Expires:	7/28/18
External Posting URL:	Ursaminorbrewing.com		

Applications Accepted By:

IN PERSON (PREFERRED):

employment@ursaminorbrewing.com

Subject Line: **[Job Title]: [Name of Applicant]**

MAIL:

Benjamin Hugus
Ursa Minor Brewing, LLC
2415 W Superior Street Ste B
Duluth, MN 55806

Job Description

ESSENTIAL ROLES AND RESPONSIBILITIES

We are looking for candidates who want to be a part of our team in the capacity of a line cook. This is a part-time position. This position requires work on weekends and nights.

Candidates are expected to have substantial commercial kitchen knowledge and willing to dedicate time and effort to learning more! It is preferred that candidates have experience working in commercial pizzerias, specifically wood fired pizza ovens. Our line cooks will be responsible for keeping our kitchen running smoothly and efficiently, preparing ingredients, pizza oven maintenance, and ensuring a safe and productive working environment for other kitchen employees.

ADDITIONAL DUTIES AND RESPONSIBILITIES

- Coordinate setting up and stocking of stations with all necessary supplies
- Preparing food for service (e.g. chopping vegetables, toppings, butchering meat, preparing sauces, or preparing dough)
- Cooking menu items in cooperation with the rest of the kitchen staff
- Stock inventory
- Ensure that food comes out simultaneously, in high quality, and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers
- Enthusiasm for wood-fired ovens and traditionally cooked foods that utilize wood for cooking
- Innovative mindset that brings fun and exciting ideas to the kitchen
- Flexible attitude to cope with growing pains of a new commercial kitchen

QUALIFICATIONS AND EDUCATION REQUIREMENTS

- Proven cooking experience, including experience as a line cook, restaurant cook, or prep cook
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Age: Over 21 only
- Minimum 2+ years of experience in customer service
- Able to work late nights and weekends
- Excellent communication skills
- Cicerone: Beer Server Certified (preferred)
- Enjoys working with others as part of a team
- Enjoys learning and passionate cooking wood-fired food items
- Enthusiasm for Duluth’s growing craft culture and an appreciation of the Lincoln Park Craft District

PHYSICAL DEMANDS:

This position requires an individual to work under a large range of circumstances, including: shift work, weekend work, working with challenging customers, working in a fast-paced environment of a crowded kitchen, working within close proximity of an operating brewing hall. Line Cooks will be required to stand for extended periods of time when fulfilling taproom operations. Line Cooks will also be required to lift heavy boxes and move full/empty kegs with help of a dolly.

WORKING ENVIRONMENT

Our operation values space at a premium, and all Ursa Minor Team members will be constantly working hard to maximize the efficiency of the space we have. Noise level may be high at times and temperatures will vary with the seasons to a degree.