

## Hinterland Lead Line/Chef's Kitchen Line Job Summary

An organization's personnel is its most critical and important asset. In the same way that Hinterland is dedicated to delivering an exceptional and exciting journey and experience in craft brewed beer and dining, Hinterland is also committed to employing a team of highly skilled, knowledgeable, upstanding, ethical staff. Hinterland is committed to delivering the highest level of service in all aspects of its operation. It is critical to Hinterland's success that each team member know, understand and are able to execute their role and responsibility at a high level in all facets of operation.

**Reports to: Executive Sous Chef of Chef's Kitchen**

### **Lead Line/Chef's Kitchen Line job duties, role and responsibilities:**

- Exhibits leadership qualities and a strong drive to learn and grow
- Cross trained in all stations of Beer Hall fast casual line, understands and maintains a standard that goes above and beyond expectations
- Conducts oneself in a manner of professionalism and respect with a passion and love of food
- Flexible in taking on new opportunities with a willingness to grow and maintain a standard of cleanliness and sanitation that is becoming of an open kitchen
- Willingness to help where needed, especially the dish line at the end of a long day to set a strong example for up and coming cooks
- Ability to run expo line and execute opening/ closing duties

### **Tools & Technology**

- Commercial use:
  - blenders, grinders, slicers
  - broilers, convection ovens, deep fryers, griddles, grills, microwave ovens, ranges, rotisseries, steamers
  - cutlery (boning knives, chefs' knives, paring knives)
  - ovens (conveyor ovens, rotating rack ovens, salamander ovens, pizza ovens, smokers or smoke ovens)
- Cutting machinery
- Domestic knives (cimeter knives, filet knives, utility knives)
- Slicing machinery
- Food safety labeling systems
- Supply management software
- Personal computers
- Point of sale terminal
- Menu planning software
- Inventory management software
- Recipe cost control software
- Point-of-sale software
- Spreadsheet software (Microsoft Excel)

## **Hinterland Lead Line/Chef's Kitchen Line Job Summary cont.**

### **Minimum Qualifications**

- Positive, can-do attitude and willing customer service approach
- Two or more years of experience in kitchen preparation and cooking
- At least 6 months experience in a similar capacity
- Able to communicate effectively with managers and kitchen personnel
- Able to reach, bend, stoop and frequently lift up to 40 pounds
- Able to work in a standing position for long periods of time (up to 9 hours)