



JOB DESCRIPTION

updated 09/01/2026 ajs

Job Title: Chef

Reports to: Lead Chef

Position Summary:

The purpose of this position is to ensure a positive guest experience through accurate and efficient preparation of all menu items, ensuring consistent quality, food safety and positive guest experience. This position requires professionalism, creativity, and good judgment. Kitchen staff once trained should be prepared to handle issues independently and involve a supervisor only when their efforts have been unsuccessful.

Chefs are expected to: The duties and responsibilities of the bar staff will include, but are not limited to:

- Follow opening and closing checklists to ensure the kitchen is properly prepared for service.
- Prepare and cook food consistent with recipes, standard portion sizes, presentation guidelines, cooking methods, quality standards, and kitchen safety rules.
- Maintain a clean and sanitary kitchen area, including floors, tables, shelves, cooking equipment, cookware, and refrigeration equipment.
- Perform all prep work and ingredient preparation as directed by the Lead Chef(s).
- Assist with the restocking and replenishment of kitchen inventory and supplies.
- Report any issues, equipment maintenance needs, or inventory shortages to the Lead Chef(s) promptly.
- Follow health, safety, and sanitation guidelines for all products and procedures.
- Responsible for keeping up with weekly and monthly tasks to be completed during slow shifts which includes: restocking, sorting, dusting, and organizing kitchen, storage and refrigerators/freezers. Other areas of the brewery as needed or special tasks as assigned.
- As needed assisting with restocking and replenishing bar and kitchen inventory and supplies.
- Answering the brewery phone with a friendly greeting.

This position will require:

- *Maintaining a positive and professional attitude.*
- *Demonstrating a thorough knowledge of the food menu.*
- *Adhering to the Company's codes of dress and personal hygiene.*
- *Respecting peers and supervisors by being on time for every shift.*
- *Adhering to appropriate standards of behavior in the workplace.*

Chefs must be prepared to:

- *Work and be active for their entire shift.*
- *Multitask and self-motivate in a high-paced work environment.*
- *Follow written or verbal instructions and communicate clearly with the Lead Chef(s) and other personnel.*
- *Operate and use all equipment necessary for kitchen operations.*
- *Possess sound judgment, self-supervise, and be open to learning new culinary skills from the Lead Chef(s).*
- *Follow health, safety, and sanitation guidelines at all times.*
- *Strive to improve job skills and promote a positive environment and community of CW.*
- *The CW dress code is to wear clean, role-appropriate clothing; Clean, relaxed yet professional and practice good personal hygiene.*
- *Respect colleagues and supervisors by being punctual for every shift.*
- *Maintain appropriate workplace behavior.*
- *Possess basic math skills to follow recipes.*
- *Be able to reach, bend, and lift up to 30 pounds.*
- *Obtain or possess a ServSafe Food Handler and Food Allergen Certification.*
- *Be flexible and willing to adapt to schedule changes, sometimes on short notice.*
- *Multitask and stay motivated in a fast-paced environment.*
- *Follow written and verbal instructions and communicate effectively with managers and team members.*
- *Operate and use all equipment necessary for kitchen operation.*
- *Be open to trying new foods and drinks to effectively understand menu items.*
- *Possess good judgment, have leadership and team work skills.*
- *Be willing to adapt to workplace changes.*
- *Assist in any other brewery areas as needed during a shift.*
- *Follow all state and local laws, including responsible serving practices.*