



## **Sous Chef – Wauwatosa**

Good City Brewing is seeking a Sous Chef to join its team at its new taproom location opening this spring in Wauwatosa, Wisconsin. Good City is an independently owned craft brewery with multiple taproom restaurant locations, driven by its mission to Seek the Good through 1) pursuing excellence, 2) prioritizing relationships, and 3) engaging our local place.

The Sous Chef will report to the Executive Chef and is responsible for day-to-day management of BOH operations at the Wauwatosa Taproom including leading kitchen service and food preparation activities.

### **Qualifications:**

- Adaptable, hardworking, positive attitude, sense of humor, team player
- At least 2 years of commercial kitchen/restaurant experience
- Experience as sous chef or executive chef strongly preferred
- Excellent written and verbal communication skills
- Organized
- Attention to detail
- Embody Good City Brewing culture, vision, and values
- Experience with Microsoft Excel and Microsoft Word
- A basic familiarity with the web and other technology
- Desire to work in a fast-paced, growing company
- Desire to work primarily nights and weekends
- Other duties as assigned

### **Reports to:**

Primary/Kitchen Operations: Executive Chef

Secondary/Service & Taproom Operations: Taproom Manager

### **Primary responsibilities include:**

- Oversee daily kitchen activities at the Wauwatosa Taproom
- Lead regular meal service as lead chef and BOH manager on duty
- Lead or assist with special events, as needed
- Oversee daily kitchen cleaning and deep cleaning activities
- Develop and manage weekly staff schedule for kitchen staff using company-provided software
- Place daily and weekly food orders as needed

- Receive food deliveries, inspect product, and maintain organized inventory system
- Develop prep list, oversee and assist with food prep activities
- Perform monthly kitchen inventory counts
- Create and implement daily and/or weekly food specials
- Attend weekly retail managers meeting
- Review job applications, interview candidates in coordination with Taproom Manager and HR representative
- Assemble food costs for menu items and specials
- Fill in for other staff as needed
- Implement and oversee Good City Quality Assurance plan
- Maintain Safe Server Certification
- Strictly adhere to all local health and safety protocols
- Maintain familiarity with and execute tasks in Good City Kitchen Equipment Maintenance Plan on an ongoing basis
- Maintain regular communication with Executive Chef, Taproom Manager, and other taproom staff as needed

**Compensation:**

- Competitive salary commensurate with experience
- Paid time off
- Employee discounts
- Eligible for group Health Insurance
- Eligible for 401K
- Job Type: Full-time