



IDLETYME BREWING CO

KITCHEN MANAGER / CHEF Job Description

Company Information

Beer-centric restaurant and brewpub featuring simple & seasonal comfort food & small batch craft beer brewed onsite. Innovative cocktails, extensive wine list, outdoor bar, patio, biergarten, lawn games & lounge bar with fireplace. Family & dog friendly. Perfect for groups & special events.

Also offering brew tours, growler fills and 22oz bombers to go!

www.idletyembrewing.com

Overview

Self-motivated, passionate, high energy individual with previous experience in high volume, high end properties with multiple facets (bar, restaurant, events). Excellent communicator with great multi-tasking skills whose top priority is always the guest experience.

Individual must be highly organized, have excellent people management skills, foster teamwork, provide feedback to staff and operators and act on it, provide excellent customer service and develop budgets. Must thrive under pressure. This is a working, hands on position, so chef must be able, willing and expect to be an integral part of daily on-site cooking operations; this is not an office job. Chef is primarily expediting but expected to jump in when necessary.

Must have experience in the following as you will be responsible for:

- Chef of kitchen with volumes of \$3M+ annual sales
- Supervising of staff of 15+ employees
- Events-organization/supervising for plated, buffet, family style, stand up formats
- Scheduling
- Staff recruiting, training, coaching
- Menu & recipe development; inventories/ordering/receiving; food cost/controls
- Implementation of systems
- Knowledge of Microsoft Office Suite
- Working together with colleagues, operators and staff without barriers or walls; guest always takes priority
- Minimum of 10 years' kitchen experience

Other Information

This is a fast paced high volume 300+ seat restaurant/upscale brew pub with 3 bar areas (1 bar is seasonal) and an amazing outside dining patio space. We do lots of special events, and we are a locals' favorite. Very seasonally driven, as we are in a resort town.

During peak season we did over 1000 covers/day and plan to do up to 1200 this summer/fall. In winter, up to 700 this year.

We are open 7 days/week for lunch and dinner. You will be working under the Restaurant Operator Owners. Michael oversees the Kitchen side; Laura the front. You will be working alongside our General Manager to ensure budgets are met and steer the ship.

In addition to your kitchen staff and 1 Exec. Sous and 2 Sous Chefs, we have an Executive FOH Manager, 2 additional Managers, 1 Bar Supervisor, Marketing Director, Controller and Brewery. We have weekly meetings.

Salaried manager positions are time consuming and require dedication, not hours counting. As an experienced chef/manager, this is likely not a surprise, but this position requires that you work holidays and weekends (with the exception of Thanksgiving off), and to do what is required to accomplish what is needed for the success of the business. We are looking for a candidate who loves their job, the business and the guest, and wants to feel a sense of ownership.

We ask managers to be on site a minimum of 50 hours per week, as less will not allow for enough time to successfully accomplish what is needed.

Managers should have 2 days off per week. If something prevents this, we will make sure the time is made up at another time that is appropriate for the company.

While every attempt will be made to offer 2 consecutive days, this will likely not always be possible and ultimately dependent upon events and season.

During slower times, you may be able to take a bit more time off which will compensate for possible longer hours during extremely busy times. However, this extra time will need to be approved by operators. We all have families and live in Vermont for a reason. We want you to have a life, are reasonable and want you to be rested and happy. But we do want to be upfront with what we expect.

Compensation

- Salary - \$60,000 per year
- In addition to your salary, you will receive an annual bonus, calculated at 5% of year over year improvements
- Managers are to receive 3 nonconsecutive weeks of paid vacation (prorated, starting at 6 months after hire). Vacation will be given during April and November