

KITCHEN MANAGER

About Us:

Sister Lakes Brewing Company is a vibrant craft brewery nestled in the heart of the community, known for its unique flavors and artisanal approach to brewing. We are dedicated to creating a welcoming atmosphere where friends and family gather to enjoy great beer and food, making every visit a memorable experience.

The Opportunity

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Job Responsibilities

- Oversee daily kitchen operations, ensuring efficiency and adherence to quality standards.
- Create and update menus that align with seasonal ingredients and customer preferences.
- Manage inventory levels and order supplies to maintain efficient kitchen workflow.
- Train, mentor, and supervise kitchen staff to foster a collaborative and skilled team.
- Implement health and safety standards to ensure a clean and compliant kitchen environment.



Desired Qualifications

- Proven experience as a Kitchen Manager or similar role in a restaurant or brewery.
- Strong understanding of food safety and sanitation regulations.
- Excellent leadership and organizational skills with a passion for culinary excellence.
- Ability to manage multiple tasks and priorities in a fast-paced environment.
- Effective communication skills to interact with staff and customers alike.

Nice-to-Haves

- Culinary degree or certification from an accredited institution.
- Experience in menu development and cost control.
- Knowledge of craft brewing principles and beer pairing.
- Previous experience in a high-volume kitchen setting.
- Familiarity with kitchen management software and technology.