



## **Kitchen Lead**

**Starting at \$14/hr. DOE + tips**

### LOCATION

Helena, MT

### JOB TITLE

Kitchen Lead

### SCHEDULE

The Hopper is open 11:00 a.m. – 9:00 p.m. Tuesday through Sunday, or as otherwise determined by management, including off-site and special events as needed

- 6 – 8 hr. shifts
- 25 – 35 hrs./week
- Holidays
- Weekend availability preferred

### JOB SUMMARY

You are a communicator, collaborator, and leader. The Capitán. You brush off obstacles with ease. You take pride in the quality of items you produce and the efficiency of your team. Knowing the menu, job tasks, and expectations are second nature to you, and you provide support and encouragement to all team members. You keep incredibly accurate prep lists and ensure cleanliness while guiding the kitchen team to success.

### JOB RESPONSIBILITIES

- Lead back of house team and coordinate orders
- Establish prep lists and supervise activities to ensure a fully-stocked kitchen
- Perform in a fast-paced environment with efficiency and precision
- Innovate specialty menu items
- Train and coach staff on plating, garnish, specials, and food safety practices
- Inspect premises according to quality and sanitization standards
- Store food products in compliance with safety practices and temp guidelines
- Maintain prep lists, temp logs, staff training and other records
- Order product and coordinate with vendors and prep cooks
- Prioritize quality, consistency, and efficiency
- Coordinate closely with management

## QUALIFICATIONS

- Proven work experience as a supervisor in food service setting
- Knowledge of advanced cooking techniques and standards
- Menu planning and creative product development experience
- Familiarity with kitchen sanitation and safety regulations
- Excellent organizational and interpersonal skills
- Ability to remain calm and team-oriented in a fast-paced environment
- Flexibility

## EXPERIENCE & CERTIFICATIONS

- 3+ years cooking experience
- 1+ years management experience
- Montana Food Handler preferred
- Montana Alcohol Server Certification preferred
- Certification from a Culinary or Restaurant Management program is a plus

## WORK ENVIRONMENT

This job operates in a fast-paced setting in both the back-of-house and occasionally in the front-of-house. Applicants must have the physical stamina to stand for long periods of time, move rapidly, bend, twist, turn frequently, and assist where needed. Applicants must also carry heavy items; constantly lift or carry up to 10 lbs.; frequently lift or carry 11-25 lbs.; and occasionally lift or carry 21-100 lbs. This position requires applicants to operate and clean commercial restaurant equipment.

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