Round Trip Brewing Co.

https://roundtripbrewing.com/job/kitchen-lead/

Kitchen Lead

Hiring organization
Round Trip Brewing Co.

Employment Type
Full-time

Job Location
4475 Roswell Rd Suite 1600, 30062, Marietta, GA

Base Salary
$ 23-26

Date posted
21 March 2025

Description

Round Trip Brewing, based in Atlanta, GA, operates a kitchen and taproom at Avenue East Cobb. The kitchen serves fast casual food to compliment our German-style craft beer. This includes bratwursts, pretzel bites, smash burgers, and more. We are seeking an experienced kitchen lead to join our growing team in East Cobb. The Kitchen Lead is responsible for supervising food prep and cooking, maintaining a fully-stocked kitchen inventory, and complying with safety and cleanliness standards. To be successful in this role, you should be able to manage kitchen staff and guide them to deliver quality food on time.

This is a **full-time** position based in Marietta, GA.

Who you are:

- A detail-oriented person who can see a task or project to completion
- A service-oriented person who enjoys exceeding expectations by creating an excellent food experience
- A leader who can work independently with a focus on quality and safety
- A flexible person who values taking ownership and leading your team to success

This position reports to the **General Manager**.

Responsibilities

- Ensuring employees follow all company and food safety/service policies
- Responsible for maintaining food quality and standards
    - Ensures freshness, maximizes sales, and minimizes waste by planning and ensuring proper food production
    - Creates recipe cards
    - Ensures compliance with recipe cards, cooking methods, portion definitions, plate presentation and quality standards
    - Ensures correct temperatures and understanding correct methods for holding and reheating
    - Ensures food is prepared and delivered within specified times
    - Creates weekly food specials to drive sales
- Responsible for ordering food and supply inventory
    - Responsible for food costs
    - Develop effective relationships with suppliers
    - Ensure storage areas are organized, cleaned, and with all food labeled
    - Utilize FIFO inventory method for food and supply inventory
- Responsible for efficient kitchen production
    - Ensuring line stations are cleaned and stocked with sufficient levels of food products & supplies to ensure smooth service periods
    - Communicate potential stock issues in advance
    - Implementation of shift checklists
    - Responsible for the maintenance of all kitchen equipment in alignment with manufacturer’s specifications
    - Responsible for ensuring all staff is trained on the kitchen equipment for safety, sanitation and maintenance

    - Responsible for ensuring quality of final presentation and achieving order times.
    - Manage inventory levels in advance of in-house special events or catering orders
- Participate in relevant staff meetings and company-wide events
    - Conduct pre-shift meetings with GM and all staff before busy shifts
    - Coordinate pop ups at our West Midtown location at direction of GM
    - Ensure catering orders are fulfilled in a timely fashion with all relevant supplies

High-Level Goals:

- Training and performance management of kitchen staff
- Assist General Manager in hiring of kitchen staff
- Creating fresh, appealing food
- Ordering food and supply inventory
- Efficient kitchen production
- Monitoring and maintaining all food safety requirements

Physical Requirements:

- Ability to climb, lift, reach, bend, stoop, and frequently lift at least 40 pounds
- Must be able to stand for up to 8 hours in hot, wet, humid and loud environments. This position is extremely physical and demanding in nature and involves working with potentially dangerous equipment, machinery, exposure to high noise levels, and handling of hazardous materials
- Uses repetitive motions
- Can work in both hot and cold temperatures

Qualifications

- Must be 21+
- Minimum of 2 years' kitchen supervisory experience in fast-paced environment
- Team player that is self-motivated and confident in making independent decisions
- Ability to lead and develop people
- Excellent problem-solving abilities
- Must have strong interpersonal skills with a hospitality mindset
- Ability to communicate effectively with employees and guests
- Ability to comprehend and react to financial performance in operations, basic math skills
- Knowledge of physical inventory methods and food ordering processes
- Strong communication skills, both written and verbal
- Flexible working schedule, primarily weekends and evenings
- ServSafe certified
- Readiness to learn POS system and possession of basic computer knowledge including use of email and Google products
- Valid driver's license and clean driving record

Job Benefits

Full-time benefits:

- Health, vision, and dental insurance with the ability to add family members. Round Trip Brewing will pay 50% of employee health premiums.
- Paid time off (vacation, personal, or sick days)
- Basic 401k plan

- Weekly beer stipend

ABOUT ROUND TRIP BREWING CO.

Round Trip Brewing Co. crafts beer for our community of neighbors and explores in pursuit of unique experiences, common good, and camaraderie. Round Trip Brewing operates a production facility and taproom in Atlanta and a Taproom and Kitchen in East Cobb with a focus on elevating German styles and brewing beer styles more common to the American palate. Our brewery offers an inclusive environment for all customers and lives by our core values: Passion, Exploration, Gratitude, Community, and Growth.

Round Trip Brewing is an equal opportunity employer. We are committed to recruiting, training, compensating, and promoting our coworkers regardless of race, color, religion, sex, disability, national origin, age, sexual orientation, gender, or any other protected class as required by applicable law. At Round Trip Brewing, we are dedicated to reflecting the diversity found in the communities we serve. Inclusion is at the heart of why we started a brewery and reflected in our company's purpose.

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www.dhs.gov/E-Verify

To learn more about Round Trip Brewing Co., please visit our website, our social media pages on Facebook, LinkedIn, Threads, and Instagram (and Instagram).