



Backcountry Brewing is looking for a Kitchen Team Lead for our tasting room in Squamish. If you love beer and food, have a team focused attitude, and enjoy having fun with awesome people then we would like to hear from you.

Kitchen Team Leader Duties include:

- Food costing, inventory, and ordering
- Portion control
- Training and managing of staff
- Ensure that food comes out efficiently, in high quality and in a timely fashion
- Positive and fun attitude
- Minimum 3 years of restaurant experience
- Shift scheduling and staff leadership
- Inspect supplies, equipment, and work areas for cleanliness and functionality
- Order and maintain inventory of food and supplies needed to ensure efficient operations
- Works well under pressure
- Opening and closing duty experience

Requirements:

- Food Safe Certificate
- Experience working in a kitchen, one that served pizza even better
- Positive and fun with energetic personality
- Great communicator

If you feel you are up for the challenge and have the above requirements and more then please send your resume to hello@backcountrybrewing.com; we look forward to hearing from you (please email your resume and do not drop it off at our site as it will be lost in sawdust). Only shortlisted applicants will be contacted.

- *Principals only. Recruiters, please don't contact this job poster.*
- *do NOT contact us with unsolicited services or offers*