



JOB TITLE : Deerhammer • Kitchen Manager

You did not move to Colorado to grind away in the city! This is your opportunity to ~~live~~ thrive in the mountains of Central Colorado. Level up your career + lifestyle with Deerhammer Distilling Company. We offer highly competitive pay with profit sharing potential, excellent benefits (401k, disability, paid time off), relocation assistance.

Deerhammer is seeking a self-motivated, experienced Kitchen Manager with positive energy and absolute passion for food (and of course whiskey) to join our tight-knit team. The ability to balance culinary creativity with the nuts-&-bolts of: implementing systems, leading a kitchen crew, developing sop's, and tracking/reporting on data is of ultra importance. The ideal candidate will feel perfectly comfortable picking up the reins of this newly forged food program, adding a healthy dash of your own genius, and then bring it all to fruition this Spring!

Founded in 2010, Deerhammer is a well established independent whiskey distillery located in the mountain town of Buena Vista, Colorado. With an indoor/outdoor communal space for guests to gather, a grass-roots vibe and a focus on high-level whiskey experiences, Deerhammer *Distillery • Tasting Room • Kitchen* has become an anchor of excellence in BV. This is your chance to live–work–play in Colorado's best mountain/river town. To make this dream all the more viable, we have in-town [housing](#) (1 block from the distillery!) available to you as a Deerhammer employee.

Classification: Full Time, Year Round.

Department: Food and Beverage, Tasting Room

Reports to: Distillery Manager

*Note: This position requires relocation or current residence in Buena Vista, CO (or vicinity)

SUMMARY

The Kitchen Manager delivers consistent, quality food to customers on time and within budget. This position leads back-of-house staff before, during, and after food service. The Kitchen Manager inspects the kitchen to ensure everything is meticulously organized and sanitized appropriately. They take inventory of how much food was sold each week and adjust ingredient orders accordingly. This position also sources affordable suppliers and sets the price for items in conjunction with owners.

CORE RESPONSIBILITIES

- Manages inventory so that all necessary ingredients are stocked for service.
- Hires new staff and provides training to facilitate quick acclimation.
- Streamlines the kitchen processes to maintain prompt service times.
- Develops and maintains the menu.
- Sets regular cleaning standards for the kitchen and verifying staff is maintaining sanitation
- Creates schedules for all kitchen staff
- Tracks kitchen finances to identify areas of potential waste
- Works with tasting room manager to maintain a cohesive visitor experience

QUALIFICATIONS

- A strong base of culinary knowledge
- Ability to work well under pressure and in a fast-paced environment
- Physical stamina to withstand a full shift potentially on their feet
- Leadership skills
- Interpersonal skills
- Conflict resolution skills
- Attention to detail
- Excellent written and oral communication skills
- Financial understanding
- Ability to track and report relevant kitchen data (ex: patterns, proffit, loss, etc)
- Capable of conducting and assessing restaurant inventory
- Willing to work a flexible schedule
- Experience with delegating tasks and maintaining fast speed of service
- Ability to whitewater kayak and/or mountain bike at a high level. Just kidding (kinda).

COMPENSATION PACKAGE

WAGE:

Total Potential Compensation Package - \$55-65,000

Based on: 50 hours/week in the summer, 40 hours/week in the winter + tips

BENEFITS PACKAGE:

- Paid Time Off
- 401k plan - company contributes 3% of wage to retirement plan***
- Short term and long term disability
- This position qualifies for profit sharing*** (potential for up to 10% of annual pay)
- Local [housing](#) available (monthly rental options at in-town Deerhammer house - 1,300 sq/ft, 3 bedroom 2 bath)

START DATE:

As soon as you can get here! There's plenty of leadup work in advance of a May opening date.

Please send resume and cover letter to amy@deerhammer.com

***After 1 year, 1000 hours worked.