

## Executive Chef - Hop Thief Taphouse – KEGS AND GRUB HOSPITALITY

Taking applications through September 30, 2019.

Interviews will begin October 7<sup>th</sup>, 2019

**COMPANY PROFILE** – At Kegs and Grub we strive to create a social experience that will be rivaled by few. We bring people together with the common need to eat, drink and socialize. Everything we do is geared to make our guests' experience happy and enjoyable as it can be. We want our businesses to positively impact our staff, guests and communities. Whether it's at our neighborhood bar Stone Hut, downtown family bar Red Monkey or our latest concept, Hop Thief Taproom and Kitchen....

We love to make people happy.

**JOB QUALIFICATIONS** - 2 plus years of top management and high volume experience (300 plates a day). Have managed 10 or more kitchen staff. Efficient in online ordering and continual inventory management. 2 plus years of menu creation and weekly features. Great communication skills will help you go far with us and our crew. Must be a person with a positive outlook on life and enjoy being around people that like to live the hospitality life. Food, beverages and being social, it's just what we do. Catering is not going to be offered at the opening of Hop Thief, but it will be explored in the months to follow. The industry is changing rapidly.. To Go and Delivery is a focus that must be paid attention to, In addition to the 120 seat taphouse (plus 80 patio). Our philosophy is the problems always arise and it's how you create solutions that matter. So applicant must also be a problem solver.

**JOB DESCRIPTION** - Executive Chef and/or Restaurant GM.

We are creating a brand new concept for Washington State. Self serve taps with wine, beer, cider, kombucha, coffee and more! Along with this new technology we are building a large kitchen to serve baked and grilled food. Includes Woodstone oven to make fresh pizza and other unique offerings. No Fryers.

We are looking for a Chef that can build a team, lead that team and create a menu that is unique but inviting to all. This is a working chef position that is 5 days a week and can be 6 days. Must be available weekends and evenings. Responsible for kitchen cleanliness and maintenance. This is a brand new kitchen and is open to our guests. We want to have it presentable and clean at all times. We have a great owner and management team that offers support and growth.

*We are looking for a person that is wanting a change in their life, even if you currently have a job. Join our company that is growing and innovating. Walla Walla is a mid size town with lots of culture, agriculture, a destination wine region with a slower paced way of life. No traffic, amazing weather and down to earth people.*

*Apply today, it's about what you have to gain, not lose.*

### **BENEFITS**

We offer the following benefits to our managers.

Competitive wages, leaning on the *high side of industry standards*.

Sick time – Based on Washington State Law.

Vacation – 2 Weeks and more added as job goes on.

Full coverage in company medical – which includes holistic care of acupuncture and chiropractor.

Vision – hardware and exam

Holidays paid – New Year's Day, Easter, Independence Day, Memorial Day, Labor Day, Thanksgiving, Christmas Eve, Christmas, Superbowl Sunday.

Cash Bonus at Christmas

Bonus Quarterly – To be evaluated beginning 2020.

401(k) bonus with company matching of 4%

Free Meals and soft drinks.

Enrollment in our Loyalty Program

Flexible Scheduling

