



## Sloan's Lake Sous Chef, Full-Time

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### **About Odell Brewing**

Since 1989, the culture of family and collaboration has thrived, fostering a brewery full of beer-centric people. It is this passion for beer that inspires Odell Brewing to create quality, hand-crafted and innovative brews. Odell Brewing is committed to providing exceptional service to its customers while making positive contributions to their co-workers and community through its outreach and charitable giving programs. Odell Brewing is the 29<sup>th</sup> largest craft brewery in the United States and currently distributes in 18 states. In 2015, Odell sold the majority of the company to its co-workers (now co-owners) in a combined management buyout and Employee Stock Ownership Program.

Our collective leadership and independence empower us to build a culture of ownership where we contribute, educate, and innovate, while keeping Colorado at our core. Always Better.

### **About our Sloan's Lake Location**

Following the opening of our RiNo Art District brewhouse, we began planning for a second Denver location. The new facility, located in the Sloan's Lake neighborhood, will feature a 10-barrel pilot brewhouse and scratch pizza kitchen. The new space will include two bars with 16 Odell tap handles and a rooftop patio overlooking Sloan's Lake and the Rocky Mountains. The pilot system will be used to brew experimental beers available exclusively at Sloan's Lake.

### **Position Summary:**

We are looking for a passionate chef to serve as our Sous Chef, with a background in pizza or bread, to assist in overseeing the daily operations of OBC at Sloan's Lake Kitchen. As Sous Chef, you will work with the Head Chef to curate the menu and lead seasonal offerings, oversee daily operations- kitchen staff and scheduling, while ensuring the highest quality of service and cuisine to our guests. This position includes monitoring inventory, ordering appropriately, food preparation & safety. To be successful in this role, the ideal candidate will have proven culinary and management experience and be able to demonstrate successful communication, effective leadership and creativity.

### **Essential Functions:**

#### Team Development / Management

- Ensures proper performance management of co-workers
- Accountable to be present and available during the restaurant hours, including nights, weekends and special events
- Supports a cohesive team through thoughtful selection and hiring processes, consistent coaching and training and effective communication
- Work with Head Chef and front of house leadership to help educate all co-workers on available menu items
- Lead training program for new back of house co-workers
- Maintain a safe and ethical working environment

#### Leadership Engagement

- Model the OBC culture and lives the values of OBC, "Always Better"
- Support community outreach commitment
- Foster relationships with community partners, neighbors and vendors
- Provide and engage in strategic planning as related to menu releases, events, marketing and innovative ideas
- Continuously looking for way to improve processes, enhance business operations, profitability, guest experiences and co-worker engagement



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### Enhanced Guest Experience

- Exceed guest expectations of Odell Brewing to create an emotional bond that reinforced the brand position and strategy
- Ensure responsible food preparation and execution
- Enforce sanitary practices for food handling, general cleanliness & maintenance of the kitchen
- Maintains a welcoming, exciting and educational work environment
- Provide event logistics: review opportunities and menu creation
- Work with the Head Chef and front of house leadership to investigate and resolve guest complaints and feedback concerning food quality

### Daily Operations

- Assist in menu development
- Assist Head Chef in sourcing ingredients that align with our quality standards
- Maintains programs targeted at customer loyalty
- Monitors and completes administrative work to include reconciliation, invoicing and other accounting-type duties
- Maintains the existence of accurate pricing and inventory
- Encourages consistent teamwork efforts
- Ensure food quality; manage facility kitchen equipment, refrigeration and all products received
- Approve BOH invoices and PO's
- Maintain safe, healthy and sustainable restaurant environment: establish, follow and enforce sanitation standards and procedures, comply with health and legal regulations and observe kitchen safety and sustainability practices
- Maintain management of the kitchen to ensure all tasks are completed effectively and efficiently
- Abide by all company safety policies and processes

### **Required Qualifications:**

- Must be at least 21 years of age
- Must be willing and able to work a varied schedule including nights, weekends, and some holidays
- Experience working in a fast-paced environment
- Significant experience as a Chef in a pizza kitchen preferred
- Management experience preferred
- Models and promotes Odell values
- Demonstrated passion and ability to ensure excellent guest experiences
- Demonstrated positive, motivated, hardworking, and collaborative attitude required
- Ability to thrive in a fast-paced environment

### **Physical Requirements:**

- Ability to work long hours on your feet
- Ability to lift up to 55 lbs and move up to 160 lbs
- Ability to work in a hot, wet, and loud environment
- Ability to crouch, bend, lift, climb stairs, and reach
- Ability to remain focused and level-headed under demanding situations



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### **Position Hours:**

Must have availability for both lunch and dinner shifts, especially on weekends. Hours will be scheduled up to 40 per week.

### **Hourly Rate:**

Starts at \$20.00/hr

### **Benefits:**

- Employee Stock Ownership Program
- Medical/Dental/Short Term & Long Term Disability/Vision benefits
- 401(k) retirement plan with company match
- Paid Time Off
- Paid Holidays
- Employee Assistance Program

If you feel you have the required passion and experience, please submit your application, resume, and cover letter to [jobs@odellbrewing.com](mailto:jobs@odellbrewing.com) with '**Sloan's Lake Sous Chef**' included in the subject line. For full consideration, submit by Tuesday, January 26th 2021.

Equal Opportunity Employer - Odell Brewing Company provides equal employment opportunities to all employees and applicants for employment without regard to race, age, creed, color, religion, national origin or ancestry, marital status, sex, gender, disability, veteran status, genetic information, sexual orientation, gender identity or expression, or pregnancy.