

**JOB TITLE:** Kitchen Lead  
**LOCATION:** Pittsburgh, PA  
**REPORTS TO:** Kitchen Manager  
**FLSA POSITION TYPE:** Full Time, Hourly Non-Exempt

**POSITION SUMMARY:**

The Kitchen Lead at Aslin Beer Company is responsible for organizing and coordinating food service operations and procedures in order to ensure staff effectiveness, efficiency and customer satisfaction per Aslin standards. The Kitchen Lead duties will include, but are not limited to ordering, staffing, opening, prepping and closing the kitchen, quality control, and maintaining an excellent customer experience. They will need to have excellent communication and coordination with other members of the team, vendors, and customers to ensure day to day operations for food service run in the manner and to the desired standard of Aslin Beer Company.

**Leadership:**

**As a leader in the Kitchen, the ideal candidate should personify Aslin's Core Values:**

**Integrity: We take ownership for our actions, do the right thing even if no one is watching, and lead with truth, respect, positivity, and empathy.**

**Quality: We are relentless in our aim for excellence and are passionate about providing the best products, services, and experiences to our customers and to each other.**

**Innovation: We challenge the status quo, reject stagnancy and complacency, and strive to leave all things better than we found them.**

**Community: Through our contagious excitement and our passion for the Aslin brand, our customers, and our colleagues, we aim to foster a community that is welcoming and respectful to all.**

**ESSENTIAL DUTIES & RESPONSIBILITIES:**

**Operations:**

- Overseeing general food service operation.
- Leading an effective staff of prep, catering and kitchen through guiding and directing.
- Setting the daily schedule for food service employees at minimum of one week in advance and for at least one week out
- Opening and closing the kitchen (ensuring that the kitchen and food prep areas are clean and ready for service, addressing any unforeseen needs)

- Ensuring that the food being prepared is acceptable to serve to Aslin standards (right temperature, optimal quality, no off-smells or flavors)
- Maintaining accurate kitchen/catering supplies & inventory (condiments, paperwares, etc)
- Ensure minimization of loss that occurs through theft, poor portion control, poor inventory rotation, and accidents
- Ensure all menu items are available through proper ordering, prep, and inventory control practices
- Maintaining profitability through managing food and labor costs to within an acceptable standards

#### Leadership:

- Working in the kitchen to ensure staff compliance with procedures.
- Supervising, mentoring, training, and coaching our food service staff and delegating assignments to ensure maximum productivity
- Coordinating regular staff meetings to address issues and conduct training and further education
- Create a culture of respect and compliance with industry standards
- Working towards continuous optimization of food service operations
- Serving as team leader to staff of food service employees

#### **IMPORTANT SKILLS & ABILITIES:**

- Proven leadership experience, preferably as a restaurant manager or lead
- Proficiency in email, Google Docs, Sheets, etc.
- Intimate experience with POS systems and the ability to master new ones.
- Excellent time management skills and ability to multitask and prioritize work
- Attention to detail and problem solving skills
- Excellent written and verbal communication skills
- Strong organizational and planning skills in a fast-paced environment
- A creative mind with an ability to suggest improvements
- High School or equivalent two years relevant experience.

#### **PHYSICAL REQUIREMENTS:**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Ability to be standing/moving for 8 plus hours
- Ability to lift/move objects up to 50lbs

**BENEFITS:**

- Medical, Dental, & Vision benefits
- 401K with match
- Paid Time Off
- Employee Dollars Program