

# Executive Chef – Brewpub

Cabin Boys Brewery is an award-winning craft brewery located in Tulsa, Oklahoma. We exist to craft community through beer and live that philosophy in our taprooms, with our community partners, and most importantly with our team members.

Our Executive Chef is tasked with creating a culinary program that exceeds guest expectations at every visit. This individual is the key driver of our culinary programs across all Cabin Boys locations and will continue to grow our community focus at our newest location on Main and Cameron in Tulsa, Oklahoma.

## Core Responsibilities

- Select, train, and manage culinary staff
- Maintain rigorous sanitation and organization of kitchen in compliance with State and Federal safety laws
- Drive culinary creativity within our team
- Develop primary, seasonal, and special event menus and menu items focusing on quality, value, and (when achievable) locality
- Oversee cost control & profitability all menus
- Manage culinary programs across all Cabin Boys locations
- Foster relationships with local producers and suppliers
- Be a leading voice in the direction of our brewpub experience while staying up to date on market and industry trends and opportunities.
- Maintain inventory of food and non-food items utilized by the culinary team
- Create shift schedules and ensure complete shift and event coverage
- Communicate the needs of upcoming events to team
- Create and execute Standard Operating Procedures for culinary team
- Participate in weekly sensory panels and venue walk throughs with eyes on cleaning, maintenance, and improvements
- Proactive management of brewpub improvements
- Primary contributor to culinary development plans
- File and track all incoming invoices and receipts
- Execute regular equipment maintenance and kitchen cleaning schedule
- Attend weekly leadership meetings
- Represent the Cabin Boys brand in a positive manner in and outside of the brewpub
- Keep POS procedures up to date and update the menu items on the back end
- Other duties as assigned

## Minimum Qualifications

- At least 5 years of restaurant experience
- 3 years of kitchen management experience preferred
- Passion for craft beer and food
- Driven to build an industry-leading team within a growing organization
- High level of organization and attention to detail
- Strong sense of urgency
- Strong written and verbal communication skills
- Ability to be a great listener
- Experience with Google and Office suite preferred
- Must be available to work nights and weekends
- Able to work 40-50 hours per week
- Able to operate with a self-directed schedule
- Must be able to obtain an Oklahoma ABLE license
- Must be 21 years of age
- Must have a valid driver's license, insurance, clean driving record and access to a dependable vehicle
- Must be able to lift and or move up to 50 pounds
- **Must currently reside around Tulsa, Oklahoma or be willing to relocate.**

## Compensation

- Salary will be commensurate with experience
- Full benefits package including company-funded health benefits, PTO, sick and personal time
- Employee perks package including beer, food, and merch
- Employee only events
- Awesome working environment where initiative is rewarded

All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, protected veteran status, disability status or any other characteristic protected by applicable law.