



**TRAP DOOR**  
— BREWING —

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## Line Cook JOB DESCRIPTION, DUTIES & REQUIREMENTS

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**SUMMARY:** Seeking an experienced line cook to join our team to assist on proper preparation of meals according to our standard recipes. In this position, your principal goal will be to prepare high-quality meals that meet management's exact specifications.

### **JOB DUTIES INCLUDE BUT NOT LIMITED TO:**

- 20-25 hrs per week with opportunity for more
- Starting wage \$15.74 (DOE) per hour with pooled tips. Average pay (with tips) is \$27-\$30 /hour
- Reports directly to General Manager
- You are a "brand ambassador" of Trap Door Brewing and must present yourself professionally
- Responsible for setting up prep station(s), stocking inventory and maintaining sanitation standards
- Prepares food items by cutting, chopping, mixing, and preparing sauces.
- Responsible for consistency and quality by properly prepping, cooking, and plating food items per customer requests and to specified Trap Door recipes and standards
- Responsible for daily opening and or closing procedures
- Responsible for maintaining a positive, healthy, and clean work environment
- Performs inventory checks and completes food storage logs
- Keep abreast of policies and procedures and current developments in local, state, and federal laws applicable to the service of alcohol, safe food handling, health standards etc.
- Cohesively work alongside front of house staff, kitchen staff, brewers, management, and owners

### **SKILLS AND ABILITIES:**

- Strong written and verbal communication, and organizational skills
- Ability to work both independently and in a team environment
- Ability to lift up to 50lbs multiple times throughout the shift
- Accuracy and speed in executing tasks, continuously

### **POSITION REQUIREMENTS:**

- High school diploma or GED
- Two plus years of experience as a line cook, restaurant cook, or prep cook
- Must have a valid Washington State food handler card
- Certificate in Culinary Arts preferred
- Experience with various cooking methods and procedures
- Familiar with industry best practices
- Must show up on time for each shift as required by direct management
- Flexibility to work, days, nights, weekends, and holidays
- Must attend all weekly/monthly staff meetings

### **KEY PERSONAL CHARACTERISTICS:**

- Strong work ethic, impeccable integrity, and down-to-earth attitude
- Ability to think "outside the box"
- Possess skills in creativity and food creation
- Possess the ability and drive to successfully work in a high stress, face paced environment
- Strong conflict resolution and attention to detail skills

Please email a cover letter and resume to [jobs@trapdoorbrewing.com](mailto:jobs@trapdoorbrewing.com)

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