

## Contact

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## Job Description

### **Dread River Distilling Co. Alabama - Chef/Kitchen Manager**

Full-Time Position

Recipe Development  
Food Preparation  
Recipe Execution during low and high-volume periods  
Monthly Food Inventory  
Knowledge of Ingredients, Cooking Methods, Major Allergens and Food Safety  
Ordering and Scheduling

Dread River Distilling Co., Alabama's largest and most product-diverse distillery, is looking for a chef or kitchen manager to be a part of our team. The perfect candidate will create dishes and execute dinner service, bar service, and large and small private events. The ideal candidate is creative, adventurous and can bring their vision to reality in a consistent and timely manner. Real life experience in a full-service kitchen is a must. This person must have a good temperament, must interact well with others, and needs to remain calm under pressure.

We aim to convert our guests into ambassadors for Dread River and this role is critical in delivering an experience that prompts them to do so. We are seeking an individual that can create beautiful and delicious dishes that encourage our guests to tell others and to come back again and again.

The ideal candidate will be a creative self-starter who values a healthy lifestyle, teamwork, managing people and collaborating with others in the marketing department and the front of house. We are a small but passionate team and are searching for a candidate who is willing to work hard, be self-sufficient, motivated, and not afraid to take on new challenges. This individual is passionate about food and people and is comfortable using all kitchen equipment, lifting up to 50#, planning and executing menus, and opening and closing a kitchen.

**The schedule is flexible and typically includes Sundays and Mondays off. The hours will usually consist of 45-50 hours per week with two weeks of paid vacation per year. Day 1 fully paid healthcare will be provided, and a 401k is available.**

*Responsibilities:*

- Kitchen scheduling.
- Placing orders including meat, produce, paper, chemicals and more.
- Ensure that prep lists and pars are in place to plan and execute dinner service and events.
- Collaborate with the event team, front of house team and marketing team to execute the kitchen program professionally.
- Manage the overall food cost by minimizing waste, using proper food rotation and proper ordering.
- Keep an organized kitchen, coolers and dry goods and perform monthly inventories.
- Meet cleanliness and sanitation standards and maintain an excellent Health Score Rating.
- Maintain excellent social media ratings by providing exceptional cuisine

*Requirements:*

- A positive, team-first attitude and an enthusiasm to take and implement direction
- Must have good math skills and the ability to estimate food quantities for large events
- Ability to properly train new employees
- Ability to work both independently and collaboratively in a fast-paced, deadline-driven environment
- Passion for spirits, adventure, and cooking
- Good organizational skills and problem-solving abilities
- Must be an effective communicator and must possess good leadership skills

*Education & Experience:*

- Required bachelor's degree or experience running a full service kitchen
- Experience and knowledge of current trends and best practices in the restaurant industry
- Experience in recipe and menu development
- Experience in nutrition, sanitation regulations and food safety standards

**How to Apply:**

If you are a highly motivated individual that meets the above criteria, we want to hear from you! Please submit your resume and a brief cover letter outlining why you believe you would be a great fit for Dread River Distilling Co. Email your application to [suzanne@dreadriver.com](mailto:suzanne@dreadriver.com) with the **subject line:**

**"Chef/Kitchen Manager - [Your Name]"**.