

Part-time Line Cook \$14-\$16; annual bonus eligible

About Brewd

Brewd, a subsidiary of De Iorio Ventures LLC, is a coffee shop and tap house in Cincinnati, Ohio. Brewd offers a wide variety of specialty coffee and local beers, as well as a limited cocktails and food menu. Brewd is a “third place” concept offering comfortable seating, board games, books, artwork and planned activations to build connection with neighbors. Brewd’s mission is to turn strangers into neighbors.

Brewd’s values:

Build Connection: Brewd provides a space for locals and visitors to relax and connect.

Support Local: Brewd prioritizes supporting local small businesses and organizations, whether that's through sourcing goods or giving back to the community.

Be Good to the Earth: Where possible, Brewd uses sustainable materials including compostables, reusables and recyclables.

About the job

Role Overview

We are seeking a disciplined, high-energy Line Cook to join our culinary team. In this role, you will be responsible for preparing "made from scratch" and ready-to-eat menu items to exact specifications while maintaining a fast, organized, and safe station. Working under the leadership of the Kitchen Manager (or Chief of Operations), you will act as the heartbeat of the kitchen, ensuring every plate meets our standards for quality and timing.

Key Responsibilities

- **Culinary Execution:** Prepare orders according to company recipes and standards. This includes seasoning, cooking, and plating dishes with consistency and precision.
- **Station Management:** Proactively restock and clean supplies, such as plates, bowls, and utensils, throughout the shift.
- **Equipment Operation:** Safely operate high-volume kitchen equipment, including deep fryers, ovens, flat tops, and open-flame gas grills.
- **Order Coordination:** Work the Point-of-Sale (POS) system to view and complete orders. Coordinate timing with other line stations to ensure all components of an order are finished simultaneously.
- **Food Safety & Sanitation:** Maintain a clinical level of cleanliness. Report potential contamination immediately, follow FIFO rotation, and keep all workspaces—including countertops and equipment—sanitary and organized.
- **Maintenance & Flow:** Perform "clean-as-you-go" procedures and complete deep-cleaning tasks according to the schedule. Assist with opening and closing duties, including setup and inventory tasks.
- **Team Communication:** Actively participate in the kitchen's "call-and-response" system, communicating effectively with guests, management, and co-workers to resolve issues quickly.

Qualifications & Requirements

- **Age/Experience:** Must be 18 years or older with at least one year of experience as a food preparation member in a restaurant or similar establishment.
- **Safety Knowledge:** A solid understanding of food safety practices. ServSafe certification is preferred at hire and **required** within 30 days of employment.
- **Physical Stamina:** Ability to stand, bend, kneel, twist, and lift up to 25 pounds continuously in a high-heat environment.
- **Technical Skill:** Proficiency in knife skills and various cooking methods (grilling, sautéing, frying).
- **Mindset:** A team-oriented professional who can work independently without direct supervision and remain calm during peak rush hours.
- **Flexibility:** Ability to work various shifts, including early mornings, late nights, weekends, and holidays.

How Brewd Supports You

- \$14-16 per hour based on experience
- Annual bonuses, based on tenure and company performance
- Health/Dental/Vision Insurance Option
- Company matching 401K retirement plan options
- Free checking account option through First Financial Bank
- 30 hours PAID sick leave per year that may be bought out or rolled over
- Professional Development opportunities
- Growth opportunities

Equal Opportunity Employment

De Iorio Ventures LLC, and all of its subsidiaries, is an Equal Opportunity Employer. De Iorio Ventures LLC is committed to providing a workplace free from discrimination or harassment. We expect every member of our community to do their part to cultivate and maintain an environment where everyone has the opportunity to feel included, and is afforded the respect and dignity they deserve. Decisions related to hiring, compensating, training, evaluating performance, or terminating are made fairly, and we provide equal employment opportunities to all qualified candidates and employees. We examine our unconscious biases and take responsibility for always striving to create an inclusive environment that makes every employee and candidate feel welcome.