



Why participate in the Crux Tasting Room internship program?

Crux is a champion of craft culture and has a fun team environment at one of the busiest breweries in all of Central Oregon. Our kitchen was 100% scratch prior to Covid and unfortunately, we have had to make slight modifications to a “mostly” scratch kitchen, in the short term, due to the harsh reality of the business environment. The leadership team at Crux is committed to provide a challenging and rewarding work environment. Not only will you earn a competitive wage, and you'll also enjoy the following benefits:

- Experienced leadership team to coach and mentor you during the internship
- Real life exposure to restaurant financial statements and lessons on how to manage the controllable management items
- Real life exposure to personally crafting restaurant specials, calculating food cost, learning how to price the special, communication and training of staff on the special and working with marketing to promote the special.
- Formal leadership coaching and managing a small staff
- Exposure to interviewing prospective team members
- Ability to rotate through multiple stations in the kitchen and expo to gain systemic exposure to the roles and responsibilities of the culinary team.
- An environment that fosters building confidence and apply what has been learned academically to the real-world environment.
- Bi-weekly check-ins with the Crux leadership to share feedback
- Receive a generous 30% discount on food, beer, and swag.
- Enjoy a free pint of some of the best beer in Oregon at the end of each workday.

Overview of Internship

The Crux Tasting Room Internship is a 10-week program designed to enable the application of academic skills to a real-world Pub experience. The work and leadership experience gained is intentionally designed to provide a competitive advantage during a professional job search. The internship is a fulltime position (40 hours a week) and either Thursday – Monday or Wednesday -Sunday weekly.

Description

The Tasting Room Internship will have the opportunity to be responsible and accountable for complete food preparation and supervision of junior staff in the kitchen. General supervision and direction are a key responsibility of learning to manage a kitchen, ensuring that the line is always functioning smoothly, safely and efficiently. This position reports directly to the Chef.

The Tasting Room Internship will have the opportunity to learn about providing an outstanding customer experience, that is on brand, and achieves the monthly budget. Through this experience you will have exposure to all aspects of profits and loss, hiring and training of hourly team members, daily execution of safety/sanitation, quality food preparation and guest service.

It is important that the Tasting Room Intern form working relationships with all restaurant staff, as such strong team relationships will be essential to the smooth and efficient day-to-day operation of the Tasting Room.

ESSENTIAL INTERNSHIP DUTIES AND FUNCTIONS (Performed with or without reasonable accommodation)

- Prepare daily entrees/items, featuring daily changing menus approved by the Executive Chef. Leverage creativity in utilizing our Crux craft beverages in specials, a sauce, dessert or accompaniment.
- Produce delicious, eye-appealing and nutritious food with assistance of station staff. Maintain and ensure utmost safety, sanitation, and presentable cleanliness for your station, work area, and equipment used for preparation, including walk-in coolers and all storage areas.
- Assist in set-up and break down of station. Adhere to the General Job Duties and Kitchen Rules, the Department of Agriculture's regulations, and the Culinary Teams standards and expectations of food quality, freshness, and presentation.
- Support the Executive Chef, developing a sense of teamwork and cooperation. Perform additional responsibilities, although not detailed, as requested by the Chef.
- Collaborate with Sous Chefs/Executive Chefs/other cooks on planning and development of daily changing weekly menus in adherence to seasonality, labor, and food cost guidelines.
- Conduct at least 1 Team briefing per week, discussing the menu, order guide, and prep lists for the following week.
- Complete daily Time and Temperature logs for your station. Ensure accurate labeling, dating, and rotating using the FIFO method for all raw and prepped food products. Report any injury, accident and/or food borne illness incident (customers and/or staff) accurately and in a timely manner to the Executive chef or General Manager
- Respond to all comments and complaints in a positive manner and alert Executive Chef and General Manager when necessary.
- Communicate with the FOH honestly, accurately, and in a timely manner.
- Work the service line during peak meal hours while maintaining a responsive, approachable demeanor, displaying great customer service, in a timely manner.

Qualifications

- Passion – for the craft industry
- Enthusiastic, Energetic & Self-Motivated
- Organized – with excellent time management skills
- Team Player – with strong interpersonal and communication skills
- Interpersonal Skills – ability to actively listen and cooperatively solve problems, relates well to others
- Good knowledge of principles of quantity food preparation, portion control and meal service
- Ability to follow menus and to adjust recipes to apply to quantity cooking
- Able to prepare and supervise the preparation of special diets in accordance with formulas, recipes and daily work charts, involving careful weighing or measuring of ingredients and servings as required
- Good knowledge of proper methods of handling and storing food
- Ability to supervise, instruct and give on-the-job training to others and evaluate programs
- Basic knowledge of most food allergies and what they entail

PHYSICAL REQUIREMENTS

- Must be able to perform simple grasping, fine manipulation, and repetitive hand and arm movements frequently
- Must be able to bend, squat, crawl, kneel, push, pull, and walk on uneven surfaces on an occasional basis
- While primarily an indoor job, must be able to work outside in a variety of weather conditions (rain, wind, snow, heat)
- Must be able to climb stairs both inside and outside and frequently lift 20 lbs. and occasionally up to 50 lbs.
- Must be able to drive vehicles with either a manual and / or automatic transmission
- Standing and walking for extended periods of time

TO APPLY

- Please contact the General Manager and Chef Matt and provide a resume and cover letter for why you are interested in an internship at Crux.

Steve Rhodes, General Manager – steve@cruxfermentationproject.com

Chef Matt Lindow – chefmatt@cruxfermentationproject.com