



ASSISTANT TO PITMASTER

At Smiths Smokehouse and Smoothies, it's all about family. We treat each of our team members like such because we know how much a family friendly environment adds value to our company. We believe in working hard together, celebrating together and making a difference in our community together, as a family.

As an Assistant to Pitmaster, you will create the Smitty Experience through educating our customers about our unique products and how they complement each other while providing excellent customer service. You will also have the chance to grow with our company as we continuously expand our operations. Most importantly, you will have the opportunity to master your craft as a team member with Smiths Smokehouse and Smoothies.

ESSENTIAL FUNCTIONS:

- Knowledge of raw meat handling guidelines.
- Cook using wood fires in a smoker and an open pit
- Follow direction, accept constructive criticism, follow recipes, and operate without constant supervision following a lengthy training period
- Adapt to changing needs of restaurant operations and concept daily
- Organizational skills are a must. The Assistant may be utilizing multiple smokers, multiple meat types, time constraints, etc.
- Loading, unloading smokers, coolers and dry storage. Checking in orders, packaging product, and assisting with catering needs.
- Wash dishes and clean indoor and outdoor Restaurant spaces daily
- Understand health, safety, and sanitation regulations.
- Assist with the whole setup and breakdown of outdoor events including but not limited to setup of 10 x 20 tent, tables and equipment
- Work in a Restaurant setting inside and outside

Knowledge, Skills and Abilities:

- Ability to work outside under various weather conditions for cooking, cleaning, preparation or event work
- Attention to detail and quality control are keys to being successful at this position.
- Perform job functions with attention to detail, speed and accuracy.
- Prioritize, organize work and follow through with assigned tasks.
- Be a clear thinker, remain calm and resolve problems using good judgment.
- Work well under pressure of meeting production schedules and timelines of food displays.
- Handle multiple tasks at one time while maintaining a high level of professionalism.
- Maintain a clean, neat and organized work environment.
- Ability to travel locally for outside catering functions as needed.

- Work in a fast paced and sometimes intense kitchen environment.
- Ability to carry 50+ lbs of product or equipment

Duties, responsibilities and activities may change or new ones may be assigned at any time with or without notice.

Job Type: Part-time/Full-time

Pay: \$18.00 to \$22.00 per hour

Schedule:

- 20 to 30+ hours per week, availability during the evening and/or weekends required

Education:

- High School Diploma (Preferred)

Experience:

- 2 Years Kitchen Experience (Preferred)
- ServSafe Certified (Preferred)

How to Apply:

Please complete application form at
<https://www.smokehousesmoothies.com/nowhiring>