

LINE COOK

PART & FULL TIME HOURLY POSITIONS

The Station Taphouse is seeking a skilled and reliable Line Cook to join our kitchen team. This role is ideal for someone who thrives in a fast-paced environment, takes pride in executing quality dishes, and understands the importance of consistency and teamwork. As a Line Cook, you'll work closely with the Sous Chef and Head Chef to support daily prep, maintain a clean and efficient station, and deliver dishes that meet our standards of excellence. If you're passionate about food, detail-oriented, and eager to grow in a professional kitchen, we want to hear from you.

Requirements

- Minimum 2 years of experience working in a fast-paced kitchen environment; experience in upscale casual or high-volume settings is a strong asset.
- Solid cooking fundamentals with a good understanding of station setup, line operations, and plating standards.
- Comfortable working all stations, including grill, sauté, fryer, and cold prep.
- Able to take direction and work efficiently under pressure while maintaining a clean and organized workspace.
- Familiar with food safety regulations and committed to safe handling, storage, and cleanliness at all times.
- Strong work ethic, punctuality, and a team-first attitude.
- Adaptable, dependable, and able to stay focused during busy service and shift priorities as needed.

COMPENSATION

- Starting hourly wage of \$19–\$22 plus pooled tip-out. Biweekly pay.
- Generous discounts and perks offered for both Twin City Brewing & The Station Taphouse.
- Positive and supportive team culture with collective goals.

COMPANY VALUES

◆ COMMUNITY ◆ PASSION ◆ QUALITY ◆ CONTINUOUS LEARNING ◆ REFLECTION

Responsibilities

- Execute prep and line service to spec, ensuring food is cooked properly, plated correctly, and delivered on time.
- Maintain a clean, organized, and well-stocked station throughout each shift.
- Support kitchen prep systems by following prep lists, batch recipes, and station organization standards.
- Assist with the storage, labeling, and rotation of food items, ensuring freshness and minimizing waste.

- Communicate clearly with the Sous Chef, Head Chef, and other team members to ensure smooth service and timely execution of orders.
- Follow all health and safety guidelines, including temperature checks, cleanliness standards, and proper food handling.
- Support team success by helping with dishes, deep cleaning tasks, or cross-station coverage when needed.
- Bring a positive, solutions-oriented attitude to every shift, ready to learn, adapt, and contribute to a strong kitchen culture.

Twin City Brewing is a locally loved craft brewery known for bold beer, creative food, and a tight-knit team culture rooted in quality and community. Our new venture, The Station Taphouse, brings that same energy to a reimagined heritage train station—serving up elevated pub fare with serious pride and purpose.

Kindly forward your resume and expression of interest via email to careers@stationtaphouse.pub