SPRING 2027 POSITIONS

The
TAPHOUSE
LAKE WINNIPESAUKEE

ABOUT THE TAPHOUSE

The Taphouse Winnipesaukee is a 150-seat restaurant with an attached 100-seat biergarten just up the hill from Lake Winnipesaukee's Center Harbor town docks. With views of the lake and mountains, The Taphouse features inspired comfort food alongside a full assortment of craft beer, wine, and cocktails in a cozy and relaxed
environment for locals and visitors alike. With two full bars and several eclectic dining rooms, it's the perfect destination for both casual dining and private events. The three-season biergarten is a popular hangout in the warmer weather, featuring Notch Brewing as well as other local craft brands, domestic favorites, wine, and cocktails . The outdoor biergarten offers our full restaurant menu, is family & dog friendly, and hosts live music on weekends.

BACK OF HOUSE TEAM

We are seeking dedicated & passionate Cooks to join our culinary team. You'll be part of an exciting team under the leadership of Chef Braedon Miller, who will be bringing some approachable comfort food with a focus on small plates, delicious pizza and perfect pairings for a view of Lake Winnipesaukee.

We have a philosophy of balance at The Taphouse. We understand that your personal life is just as important as your work life. We want to strike that balance through great communication, understanding and respect.

Qualifications
-Experience in a fast paced environment
-A Strong focus on food handling & prep techniques.
-Ability to work effectively in a fast-paced kitchen environment.
-Excellent teamwork skills with a positive attitude
-Strong attention to detail, especially regarding food safety standards.
-Flexibility to work various shifts as needed

LINE COOK
Pay Rate
$18 - $21/HR Depending on experience

-Cooking on scheduled station knowing each item and properly executing it

-Maintain station sanitation, stocking of station, and prep of station

-Communicate with line leads and Chef on daily basis as well as other cooks

-Aid in producing specials and catering events

-Maintain food quality and produce food in decent time but not skimping on quality

-Follow daily opening and closing procedures

-Responsible for all scheduled shifts

-Knowledge of menus we are cooking

-Knowledge of allergies and ingredients in all items on menu

-Following kitchen rules and willingness on other stations and generally throughout the restaurant beneath or above anyone's capabilities

-Willingness to ask for help if needed
Prepare and execute station items

-Quality food is biggest priority if something is not done properly, we remake, ticket times are important but quality product is more important.

LINE LEAD
Pay Rate
$22 - $26/HR Depending On Experience

-Ensure all stations sanitation, all stations prep lists, all stations food quality.

-Collect and communicate prep lists and post them where necessary

-Monitor ticket times and help other stations if possible that are busier

-Produce a quality family meal containing a protein, vegetable, and starch for entire staff promptly at 3PM daily

-Monitor daily product quality, fridge temperatures and organization of all products

-Utilize products by creating specials or using ingredients in family meal or freezing before things go bad

-Follow proper opening and closing procedures daily

-If slow start to cut and delegate extra cleaning tasks

-Have constant communication with Chef and all

-kitchen staff as well as FOH if 86 or allergy questions

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