

BAERLIC BREWING CO

TAPROOM & BREWERY AT 2235 SE 11th AVE • BEERGARDEN & FOOD POD AT 6035 NE HALSEY ST

FULL-TIME BARTENDER JOB DESCRIPTION, DUTIES & REQUIREMENTS

SUMMARY

The right fit for this position will be asked to handle every task from opening to closing of the taproom, serving beers and giving awesome and positive service through beer education and customer interaction. The position requires someone who is diverse, nimble and patient and who has an absolute and fanatical love for beer and the wide range of people who drink it. Beer is an amazing and powerful beverage and approachability and beer education are very important parts of Baerlic Brewing Co. We welcome beer nerds, but beer snobs need no apply. As a small, but growing, business, growth opportunities within Baerlic are possible for the right candidate. In addition to onsite bartending, offsite tastings and promotional events are also available for staffing.

JOB DUTIES INCLUDE BUT ARE NOT LIMITED TO:

- Pouring and serving beer
- Beer Education through customer interaction
- Operating a POS system
- Bussing tables and cleaning glassware,
- Restocking supplies, and general inventory management
- General taproom cleaning
- Not being a grump!
- Closing cash till and end of day POS processes
- Cashiering duties including managing multiple tabs
- And, most important - maintaining customer relations.

Being a bartender can be hard physical work and requires mental agility and the ability to effectively multi-task in a fast paced and deadline oriented environment. A bartender must also have the ability to work well independently and as a member of a team. Each employee will be expected to perform their job in a safe manner and report any safety concerns to Management. All Baerlic employees will also be expected to keep current on all company events, history, and products and have the ability to happily represent the broader Baerlic Brand Story—beer education and approachability are most important.

BARTENDER POSITION REQUIREMENTS

- An understanding and love for craft beer.
- OLCC & Food Handlers cards
- Must be 21 years or older
- Ability to lift 30 pounds
- Craft beer bartending experience
- Ability and willingness to nerd out on beer (yes, we will teach you what to say)
- Customer service experience in a face-to-face capacity
- Ability to learn and think quickly
- Ability to know a menu of 12+ beers and the ingredients and processes involved like the back of your hand
- Self-starter personality
- Professional and positive attitude
- Creative problem solver
- Friendly personality and the understanding that our guests come first
- Comfortable behind the bar as well as serving tables
- Ability and willingness to work weekends

BARTENDER DESIRABLE REQUIREMENTS

- Cicerone or BJCP Certification
- Solid understanding of brewing ingredients & processes
- Tour guide or public speaking experience
- Experience in fine dining or similar capacity where customer service expectations are high

THE BAERLIC POINT OF VIEW

Say bear-lick...like a bear licking the foam off a frosty mug. Literally translating to 'of barley' in old english, bærlic reiterates the fundamental idea that all things, no matter how complex or involved, can always be traced backward to single, simple core or point of view. Our point of view comes from a belief that we are all in this together and that our actions shape our world – by being honest, we are approachable; by being consistent, we are trusted; by being considerate, we can sleep at night; and by choosing to keep it simple, we are able to do this really well.

PLEASE EMAIL RESUME AND COVER LETTER TO WORK@BAERLICBREWING.COM