Baxter Brewing Company  
Restaurant Manager

Company Description

Located in a renovated, 1850’s textile mill in downtown Lewiston, Maine, Baxter Brewing Company is New England’s Original Can-Centric Craft Brewery. Baxter’s portfolio of year-round and specialty beers can be found throughout the region and beyond. Already one of the largest producers by volume in the state, Baxter endeavors to become synonymous with Quality and Innovation moving forward. In the last year we have added a centrifuge, counter-pressure filled canning line, 7 BBL R&D brewhouse and will open a 3600 sq ft tap room and restaurant this summer. We are looking to add an experienced Restaurant Manager to help us achieve our ambitious goals for 2018!

Compensation and Benefits

Baxter Brewing Company offers competitive wages that will be determined by experience. Additionally we offer health/vision insurance; dental insurance; retirement planning with a company match up to 3% of salary; paid time off; a killer work environment; and there’s beer. Complete details are outlined in the Baxter Employee Handbook.

Job Overview and Opportunities

Our newly expanded tap room is seeking an experienced Restaurant Manager to manage the staff and operation of this business. The successful candidate will be responsible for the implementation of our restaurant’s policies and procedures and will participate in achieving our objectives. The Restaurant Manager will ensure that staff remain compliant with all local, state and federal laws, and that customers’ needs are promptly met.

Essential Job Duties and Responsibilities

* Hiring, training and managing restaurant and kitchen staff
* Ensure all food safety procedures are strictly adhered to according to sanitary regulations
* Work closely with management to meet tap room objectives
* Implement appropriate strategies to resolve adverse trends and improve sales
* Maintain safe working conditions
* Follow company policies and procedures regarding the handling of cash, property, products and equipment
* Audit inventory levels to ensure product availability, and order products as necessary
* Other duties as assigned

Desired Minimum Qualifications

* Previous brewery or craft beer experience preferred
* 2+ years’ experience in the restaurant industry
* High school diploma or equivalent
* Ability to work flexible hours, including nights and weekends
* Excellent interpersonal communication skills
* Exceptional organization and leadership skills

Knowledge & Skills

* Knowledge of and interest in the craft beer industry
* Proven success in a restaurant environment
* Ability to interact professionally and effectively with employees and the general public.
* Experience in a fast-paced work environment and the ability to multi task. The ability to think on your feet and adapt, flexibility is key.
* Strict attention to detail.
* Events planning and coordination experience
* Time management and schedule management

**To apply**: please send a resume and cover letter to [resume@baxterbrewing.com](mailto:resume@baxterbrewing.com)