

Now Hiring: Smokehouse & Kitchen Assistant (Full-Time or Part-Time)
Location: Stillers Meats & Smokehouse

Do you love working with your hands and being part of a team that takes pride in making high-quality, from-scratch food? We're looking for a motivated, dependable person to join our crew at Stillers Meats!

What You'll Be Doing:

- Working in our back kitchen to help produce our smoked meats, bolognas, trail beef, sticks, and more
- Operating the smokehouse and following our recipes to maintain our high standards of quality and flavor
- Prepping and packaging products for retail
- Helping at the front counter with customers when needed (taking orders, serving, answering questions, making food to go)
- Assisting with general cleaning and sanitation to keep our shop running smoothly
- *Opportunity to learn and help with meat cutting for the right person who takes interest*

What We're Looking For:

- A strong work ethic and attention to detail
- Willingness to learn and follow food safety practices
- Ability to lift 50 lbs. and be on your feet for extended periods
- Someone who works well with a team and is willing to jump in wherever needed and is self-motivated
- An interest in learning meat cutting is a big plus!

Perks:

- A fun, supportive environment where your hard work is appreciated
- Opportunities to learn new skills in food production, meat cutting, and customer service

Schedule: 30-40hours/week, we are open Tues-Sat 10-6

Pay: Based on experience, will be discussed at the interview. Starting at \$10.50-\$12/hour, with room to grow.