

SPARK'S



Executive Chef – Taphouse Kitchen

Location: Casper, WY

Job Type: Full Time

Salary: 40,000 - 50,000 DOE

Starting Date: Mid-May

About Us

Gruner Brothers Brewing is opening another location in downtown Casper. Spark's will be a high-energy taphouse and kitchen centered on craft beer and a welcoming, community-driven atmosphere. We're building a kitchen that delivers consistent, fast, high quality food that pairs perfectly with our tap list without overcomplicating the experience.

Position Overview

We're seeking an experienced and driven Executive Chef to lead our kitchen operations. This role is equal parts leadership, creativity, and business operations. This position will be responsible for building a strong team, developing a focused menu, maintaining food quality, and managing costs to drive profitability. This role will help bring ownership's vision of a taco bar style, beer-friendly menu to life

Key Responsibilities

- Lead all back of house operations, including training, scheduling, and team development
- Design and execute a streamlined, high impact menu that complements a craft beer program
- Maintain consistent food quality, presentation, and portion control
- Manage food and labor costs, inventory, and vendor relationships
- Ensure compliance with health, safety, and sanitation standards
- Collaborate with ownership/management on seasonal features, specials, and events
- Create efficient kitchen systems that support speed and consistency in a high volume environment
- Foster a positive, accountable, and professional kitchen culture

Qualifications

- 2+ years of Executive Chef or Senior Sous Chef experience
- ServSafe certification required
- Strong understanding of cost control, inventory management, and kitchen financials

- Experience in high volume, casual or upscale casual dining
- Passion for approachable, well executed food (bonus if you love beer culture)
- Proven leadership skills and ability to build and retain a team
- Ability to thrive in a fast paced, hands on environment

What We're Looking For

- A leader, not just a cook—you can run a kitchen independently
- Someone who values consistency as much as creativity
- A systems thinker who can keep things efficient and profitable

Compensation & Perks

- Competitive salary + performance based bonuses
- Opportunity to shape the menu and kitchen from the ground up
- Growth potential as the concept expands
- Health insurance reimbursement
- Great beer, great vibes!

Please email your resume and 3 references to katie@grunerbrewing.com along with a short introduction of yourself