OLD SALT OUTPOST IS HIRING

We are looking for a manager, kitchen, and counter staff. Come join our movement to bring Montana raised beef directly to Montanans!

KNOW US

Old Salt Outpost is the first work of Old Salt Co-op, a Montana company that connects your family with meat that’s raised with integrity in landscapes you know and care about. Old Salt is powered by its customers, its member ranches, and its butchers and staff. Together we can enhance Montana soil, water, and wildlife just as a pinch of salt enhances a recipe.

WE’RE ONLY HERE FOR A SHORT TIME. LET’S LEAVE IT BETTER.

AVAILABLE POSITIONS

COOKS

Old Salt is looking for skilled cooks to prepare and serve our Montana grass fed beef menu. Successful candidates must be able to follow instructions, have good communication skills, and work well on a fast-paced team. They must be deft in moving around the kitchen and apt in multi-tasking.

Responsibilities:

- Set up workstations with all needed ingredients and cooking equipment.
- Prepare ingredients to use in cooking.
- Cook food in fryers or on griddles.
- Check food while cooking.
- Ensure great presentation of dishes before they are served.
- Keep a sanitized and orderly environment in the kitchen.
- Ensure all food and other items are stored properly.
- Check the quality of ingredients.

Compensation:
$16.00 - $X.XX D.O.E.
Paid time off.

COUNTER STAFF

Old Salt is looking for dependable counter staff to provide excellent customer service to our outpost customers. This role operates a cash register, communicates with customers, and assists other restaurant staff as needed.

Responsibilities:

- Take orders.
- Process payment using (POS) point of sale system.
• Handle cash.
• Run food.
• Keep a sanitized and orderly environment in the customer service area.
• Ensure customer satisfaction.
• Bus tables as needed.
• Perform cleaning and daily side work tasks.

Compensation:
$16.00 - $X.XX D.O.E.
Paid time off.