

## Cook Positions

Location: Denver, Colorado  
Title: Cook  
Reports To: Operations Manager  
Required Skills: Aside from the obvious.. Communication, Organization, Dedication, and Follow-through  
Date: March 9th, 2015

Cooks are responsible for the preparation of our delicious menu items in our Traxside Tavern. This key team member is a cook, problem solver, informed decision maker, enforcer of Unser's safety and sanitary policies, and who is charged with maintaining Unser Karting's high standards with each meal.

What you need for this position:

You must possess all of the skills but, more importantly, you must be a great fit with our team. Our early success as a company is directly attributable to our team's ability to deliver a top-quality product as well as to think outside of the box. We have an incredibly strong and cohesive team that gets the job done.

One important aspect of this position is the understanding that we are a start-up with a unique business model and product offering. Start-ups are exciting but can be incredibly challenging. You will be a key contributor to continuous process refinement and the ongoing growth and maturation of the company.

What you'll be doing:

The Cook will help run the Kitchen at Unser Karting & Events, which includes but is not limited to: prepping, cleaning, inventory and cost control, and maintaining high standards of customer service. And of course lets not forget, preparing meals for our hungry customers!

You must be authorized to work in the United States on a full-time basis.

How to apply:

You can drop your resume and cover letter off at our facility:

7300 Broadway  
Denver, CO 80221  
(NW Corner of I-25 and Hwy 36)

or email your resume and cover letter to: [jobs@unserkarting.com](mailto:jobs@unserkarting.com)