

Job Title:
Line Cook

Duties:

Inspect and clean food preparation areas, such as equipment, work surfaces, serving areas to ensure safe and sanitary food-handling practices.
Ensure food is stored and cooked at correct temperatures.
Perform quality checks of all fresh food deliveries.
Ensure proper storage of all fresh and frozen foods. Update logs of stock items and maintain proper stock rotation.
Ensure proper refrigeration storage of opened meats and seafoods.
Ensure proper thawing of meats and seafoods.
Shuck oysters.
Ensure proper recycling practices.
Clean grease trap.
Use, clean and filter fryolators.
Season and cook food according to recipes.
Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
Portion, arrange, and garnish food, and serve food to waiters.
Wash, peel, cut, and seed fruits and vegetables to prepare them for safe consumption.
Substitute for or assist other cooks during emergencies or rush periods.
Open and close kitchen.
Inform supervisor or management of kitchen stock numbers for adequate requisition and supplies purchase supplies.
Assist with cleaning of dishes, if required.
Adhere to proper food handling regulations, per the State of Maine, Food Code.
Lift heavy crates of food and pots, up to 50 lbs.

Rate of Pay: \$12.40 per hour

Required Experience: Must also have at least 12 months of experience in the position as offered as a Line Cook.

Please mail applications to: Attn: Kat Loblein, Front Street Pub, 37 Front Street, Belfast, ME 04915 or by email to: frontstreetpub@yahoo.com