



Back of House Support Staff, Full or Part Time

Kennebec River Brewery at Northern Outdoors is seeking a motivated individual to join our Back of House team! This candidate will be responsible for maintaining cleanliness and sanitation standards for dishes, glassware, tableware, cooking utensils, and other kitchen equipment using machine and manual cleaning methods. Additionally, the position involves general kitchen support, including prepping and cooking, to ensure the kitchen operates efficiently in a fast-paced environment. This is a great opportunity to gain experience in a fast-paced kitchen with potential for growth.

Kennebec River Brewery is an independent craft brewery with a 4.5 bbl system located in The Forks, Maine. The brewery was founded at Northern Outdoors in 1996, one of the first ten micro-breweries established in Maine. With a prime location inside an adventure resort, Kennebec River Brewery serves up delicious food and beer to outdoor adventure-ers year round- great beer in the middle of the woods!

For more information about Northern Outdoors and Kennebec River Brewery, please visit www.NorthernOutdoors.com.

Responsibilities:

- **Dishwashing:** Operate the dishwashing machine to clean and sanitize all kitchenware, including plates, silverware, pots, pans, and utensils.
- **Manual Cleaning:** Hand wash delicate items and larger kitchen equipment that cannot fit in the dishwashing machine.
- **Kitchen Maintenance:** Regularly sweep and mop kitchen floors to maintain cleanliness and safety. Dispose of trash and recyclables according to restaurant procedures.
- **Restocking:** Ensure that clean dishes, silverware, and other items are promptly restocked in their designated areas.
- **Assistance:** Assist kitchen staff with basic food preparation tasks, such as washing and peeling vegetables, when needed.
- **Cooking:** Support the lead cook at the salad bar and/or behind the line as needed, preparing and cooking a variety of dishes.
- **Safety & Sanitation:** Follow all health and safety regulations to ensure a clean and safe work environment. Report any maintenance or safety issues to the Kitchen Manager.
- **Equipment Maintenance:** Regularly check and clean dishwashing equipment and report any malfunctions.

Physical Requirements:

- **Standing:** Ability to stand and walk for the entire shift, ranging from 6 to 10 hours.
- **Lifting:** Must be able to lift and carry heavy loads of dishes, pots, and kitchen equipment (up to 50 pounds).
- **Bending & Reaching:** Regularly bend, stoop, and reach to load and unload the dishwashing machine and perform other tasks.
- **Pace:** Ability to work quickly and efficiently in a fast-paced, high-pressure environment.

Qualifications:

- Previous experience in a kitchen environment is preferred but not required.
- Ability to follow instructions and work well in a team setting.
- Strong attention to detail and commitment to cleanliness.
- Flexibility to work various shifts, including evenings, weekends, and holidays.

Benefits:

- Employee discounts on food and beverage, retail, lodging and rafting at Northern Outdoors.
- Full time, year round candidates are eligible for Maine Earned Paid Leave, and matching company IRA after vesting period.

Pay:

- \$15.10-\$17.00/hour commensurate with experience.