



Line Cook, Full or Part Time

Full time or part time, year round or seasonal Line Cook opening at Kennebec River Brewery in The Forks, Maine at Northern Outdoors! Be part of a team providing exceptional service and delicious food to guests in a professional and fun atmosphere. Hours are flexible, but can include morning shifts, day shifts, night shifts, and weekends.

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 food and beer in the middle of the woods!

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

Responsibilities:

- Prepare and cook a variety of dishes according to established recipes and standards.
- Maintain consistent quality and presentation of dishes.
- Collaborate with the kitchen team to execute menu items efficiently during service.
- Maintain a clean and organized workstation and kitchen environment.
- Assist with inventory management, including monitoring and restocking supplies.
- Adhere to food safety and sanitation standards at all times.
- Ensure that all food items are prepared and plated in a timely manner.
- Communicate effectively with the kitchen and front of house team to ensure smooth service.
- Assist across stations, including fry, saute, prepping, dishwashing, and more.
- Contribute to maintaining a positive and productive kitchen atmosphere.

Qualifications:

- Previous line cook experience is preferred, but not required- willing to train the right candidate.
- Knowledge of various cooking techniques, including grilling, sautéing, and frying.
- Understanding of food safety and sanitation guidelines.

- Ability to work in a high-pressure, fast-paced environment.
- Strong organizational skills and attention to detail.
- Team player with excellent communication skills.
- Flexibility to work evenings, weekends, and holidays as needed.
- Passion for food and a willingness to learn.

Starting pay: \$17-20 hourly, commensurate with experience.

All employees receive access to employee discounts on food, retail, and rafting. Year round candidates are eligible for additional company benefits including PTO, incentive pay, and matching company IRA after vesting period.