



**Full time positions are available - daytime, evening and weekend shifts.**

**Duties and responsibilities include, but not limited to the following:**

- Prepping - Prepare meats, vegetables, pre-made sandwiches and all items needed for the rush meal time.
- Cooking- Cook meats and fried foods to proper temperatures using grills and fryer.
- Cleaning- Keep work areas and equipment clean and safe using approved methods.
- Dishwashing- Wash all wares using dishwasher and 3 compartment sink.
- Stocking- Make sure all needed items are stocked and readily available.

**Experience Required**

- Applicants should have cooking experience or background in fast paced service. Should be able to stay on task and complete orders accurately and to entirety.
- Background in cooking classic pub fare is preferable. Banquet style food service is also required for outing and event meals.
- Accuracy and quality are a must, with adherence to health codes and regulations. Knowledge, experience, and certifications in restaurant or catering are a plus.
- Willing to train applicants with interest in learning culinary skills and entering a restaurant environment.



**Physical Requirements:**

- Must be able to lift 50 lbs.
- Able to work long periods on your feet.
- Carry things up and down stairs frequently.
- Lift or grasp items from ground and at shoulder height.
- Perform repetitive actions with accuracy and consistency.
- Use one or two hands to grasp, move, or assemble objects.
- Hold the arm and hand in one position or hold the hand steady while moving the arm.
- Move two or more limbs together (for example, two arms, two legs, or one leg and one arm) while remaining in place.
- Use muscles to lift, push, pull, or carry objects of differing sizes and weights.