

Line Cook

The Brooklin Inn is looking for fun and hard working cooks, with a reverence for local and seasonal cuisine to join our kitchen team. The Brooklin Inn is a collaborative kitchen and rejects traditional hierarchical structures. We seek creative thinkers who want to contribute and learn from each other. The Brooklin Inn is a tip sharing establishment.

Duties and Responsibilities

- Set up and stocking stations with all necessary supplies
- Prepare food for service (chopping, butchering meat, preparing sauces, etc.)
- Cook menu items in cooperation with the rest of the kitchen staff
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

Qualifications/ Skills

- Must be detail oriented and quality and precision focused
- Excellent communication, time management and organizational skills
- Strong interpersonal and problem solving skills
- Accountable and reliable
- Ability to work cohesively as part of a team and treat everyone with respect
- Ability to proactively schedule any shifts off with other staff members

Experience

- Previous work in a professional kitchen required.
- References required.

Hours

- 16-32 hours per week, fluctuates seasonally
- Service Wednesday-Saturday in the summer, Thursday-Saturday in the winter. Closed in January.

Pay

- \$18/hour base wage + a percentage of nightly tips, averaging between \$28-32/hour
- Paid time off

To apply, email your resume and a short cover letter to Jenny, jenny@thebrooklininn.com