

The Brooklin Inn is looking for an experienced cook, with a reverence for local and seasonal cuisine to lead our kitchen team. We seek creative thinkers who want to contribute and learn from each other. The Brooklin Inn is a tip sharing establishment.

Duties and Responsibilities

- Collaborate with management to create menu items inspired by locally available produce and meats
- Place food orders, and manage deliveries and pickups when necessary
- Implement inventory management systems and manage food costs
- Prepare food for service
- Work the line
- Cook menu items in cooperation with the rest of the kitchen staff
- 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
- Work closely with the management to improve our culinary operations and Back of House systems.
- Experience with high volume production and cost control is a must.

Experience

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

Hours

- Approximately 40 hours per week (fluctuates seasonally)
- Service Wednesday - Saturday, Inventory + Ordering Sunday.

Pay

- \$22/hr base rate + a percentage of nightly tips, averaging between \$32-42/hr
- Paid time off

Start Date

- May 1, 2023

Please email Jenny with your resume and a short cover letter at jenny@thebrooklininn.com
We look forward to meeting you!