



Job Description

KITCHEN ASSISTANT

Maine Tasting Center – 506 Old Bath Rd, Wiscasset, ME 04578

EMPLOYMENT TYPE

- Part-time, Seasonal (Summer)
- 15 – 35 hours per week (flexible)
- Evenings and weekends required

AVAILABLE POSITIONS: 2

JOB SUMMARY

Maine Tasting Center is a brand-new, family-owned business in Wiscasset, scheduled to open in June 2021. We are building our team for our inaugural season and are seeking dependable part-time Kitchen Assistants to join us. These positions are a good fit for individuals who are passionate about Maine foods, have some experience in the kitchen and who want to be a part of Maine's next great destination attraction!

Kitchen Assistants will work in the Tasting Room's kitchen preparing food orders, completing food prep tasks and preparing samples and tasting plates for classes. Ideal candidates will be 1.) comfortable and experienced working in a commercial or restaurant kitchen; 2.) familiar with Maine food handling and safety regulations; 3.) able to work both independently and collaboratively in the kitchen; 4.) passionate about Maine food!

RESPONSIBILITIES & DUTIES

- Preparing food orders and completing food prep tasks according to Hospitality Director's instructions and specifications;
- Preparing samples and tasting plates in preparation for scheduled classes;
- Complying with all Maine food and beverage regulations;
- Cleaning and sanitizing the kitchen and equipment, running loads of dishes as needed;
- Kitchen break down at the end of the day;
- Ensuring that kitchen operations run smoothly and that all orders are fulfilled in a timely manner;
- Receiving, unloading and putting away ingredient and supply orders;

- Monitoring stock of ingredients and supplies and notifying management when reorders are needed.

During any given shift, a Kitchen Assistant can expect to spend most of their time filling food orders as they come in, completing food prep tasks as directed by the Hospitality Director, and preparing 20-60 portion sample trays and tasting plates to be used in Maine Tasting Center classes and workshops.

Maine Tasting Center Kitchen Assistants are crucial to the success of the business. The delicious small plates they prepare highlight iconic Maine ingredients and allow our visitors to connect with and learn about our state's food with their sense of taste!

QUALIFICATIONS & SKILLS

Minimum Desired Requirements

- At least 21 years old;
- At least 1 year experience working on food prep and order fulfillment in a commercial or restaurant kitchen;
- Able to work on your feet for the majority of your shift and carry up to 40 lbs for short distances;
- Willingness to take direction and work effectively as part of a team;
- Ability to work independently and ensure smooth kitchen operations at all times;
- Ability to provide basic direction for Team Members/Operations Assistants who may be assisting in the kitchen;
- Able to comply with all regulations, laws and company policies regarding food preparation and alcohol service.

Bonus Qualifications

- Enthusiasm for Maine-made food and drink!

COMPENSATION:

- \$14/hour
- Tip pool that includes all Kitchen Assistants and Team Members

ABOUT US

Explore Maine's iconic food and drink industries, producers and the associations that represent them at Maine Tasting Center. Our accessible and welcoming campus in Wiscasset is your one-stop-shop for learning about - and sampling! - the most delicious food and drink products Maine has to offer. Visitors are encouraged to sign up for a class in the Learning Center, visit the Tasting Room for beer, wine and small plates, or drop in for a special event or farmers' market. Learn more at mainetastingcenter.com

Interested? Please contact General Manager Sara Gross with questions or to apply: sara@mainetastingcenter.com