POSITION: LINE COOK/KITCHEN STAFF

LOCATIONS: EAST HARTFORD, FARMINGTON, PLAINVILLE

APPLICANT & HIRING DETAILS: Part time and full time positions are available. Applicants must be 18 years of age or older and must be legally eligible to work in the United States.

JOB DESCRIPTION: Rebel Dog Coffee Co. is now hiring kitchen staff for all three of its locations who possess a strong work ethic and the ability to work well with the rest of the team, including the front of house staff to ensure efficient and thorough service. The kitchen staff performs a wide range of duties in the fast-moving kitchen; they are the utility people, often assisting head cooks, line cooks, managers, and waitstaff with various aspects of meal preparation and delivery. The following are required to be executed in a safe and sanitary manner:

Basic Food Prep: The kitchen staff that arrives early organizes the kitchen and does food prep to streamline cooking and meal presentation.

Meal Presentation: The kitchen staff organizes customers’ plates before the front of house staff—or sometimes even the kitchen staff—bring the final product to the customer. They will have a working knowledge of the day’s meals and menus and understand what each dish calls for before delivery.

Stock Kitchen and Storeroom: The kitchen staff works with management and head cooks to receive, stack, and properly store food in kitchens, cold storage, and storerooms. They will transfer food and supplies to the kitchen as needed.

Cleaning Duties: The kitchen staff is responsible for ensuring all areas of the kitchen, food prep, and food storage areas are clean and properly sanitized. This includes washing dishes and prep/cooking equipment, cleaning floors, sanitizing countertops and cutting boards, and maintaining all areas to health code standards.

Kitchen Setup and Breakdown: If they are the first to arrive, the kitchen staff turns on the lights and grills, starts kitchen prep work, and prepares the kitchen and customer areas for service. When they’re the last to leave, the kitchen staff puts food and dishes away, cleans and mops the floors, and turns off all ovens, stoves, and other cooking equipment.

If this sounds like a good fit for you, please complete an application for employment at www.rebeldogcoffeeco.com/apply and email your resume to derek@rebeldogcoffeeco.com. Thank you for your interest in joining our team at Rebel Dog! We can’t wait to hear from you.