**Line Cook**

[**Willimantic Brewing Company**](https://www.ziprecruiter.com/c/Willimantic-Brewing-Company/Jobs)**967 Main St.**[**Willimantic, CT 06226 USA**](http://maps.google.com/?q=Willimantic%2C%20CT%2C%20USA&z=9)

**Compensation**

$16 to $22 Hourly

**Benefits Offered**

Medical

**Employment Type**

Full Time

**Position: Line Cook**

**Reports To: Executive Chef, General Manager**

**Responsibilities:**

As a Line Cook, you will efficiently and consistently produce the highest quality menu items by taking full ownership for the daily preparation and execution of food items. We are looking for team players that assist one another and work with the service team to exceed our guests'' expectations and to provide them with nothing less than extraordinary dining experiences.   
  
Prepare all food items to order, following standard recipes and procedures within specified time limits.

Responsible for executing food preparation in the kitchen.  
  
Communicates with team and management throughout the shift regarding status of orders and availability of product.   
  
Minimizes waste of product.   
  
Labels all food items for food safety and shelf-life standards.   
  
Rotates product according to “First In, First Out" to maintain shelf-life standards.   
  
Keeps the kitchen area neat, clean and sanitary.

Oversees all safety and sanitation through the restaurant is in accordance with OSHA and local, state, and federal health department codes.

Has an awareness of cost of ingredients to properly cost out daily specialty foods.

Immediately attends to any issues that may arise throughout the day.  
Cleans, organizes, and maintains walk-in refrigerator, reach-in refrigerator, cooler drawers, prep, and dry storage area.   
  
Stocks/restocks items on line according to specifications.   
  
Understands and complies with food safety and temperature standards.   
  
Assists in an entire team effort.   
  
All other duties as assigned.   
  
**Requirements:**

**Serv-Safe**  
1-3 years Full-Service Restaurant or Hotel Kitchen Experience is desired.   
Strong communication and interpersonal skills.   
Organizational skills-Ability to be organized in a changing environment.   
Ability to maintain a calm professional demeanor.   
Prepares great food with great service and a great attitude.   
Projects and assignments are completed thoroughly, professionally and with care in a timely manner.   
Adjusts to high pressure situations and is open to change.   
Assumes responsibility for personal growth and development.   
Conducts themselves professionally at all times while setting the standard for all staff   
Expresses ideas and conveys information clearly, effectively and professionally.   
Must be able to work a flexible schedule including nights, weekends and holidays.

Must be able to lift 50lbs. and carry bulky objects.

We are an equal opportunity employer.

**About Willimantic Brewing Company:**

Established in 1997 we are a full service restaurant and pub brewery in an historic former U.S. Post Office building in romantic Willimantic CT.

Please email your resume to [wbc@willibrew.com](mailto:wbc@willibrew.com)