

Midtown Kitchen Position

Atlantic Brewing Company Midtown is looking for skilled and experienced Kitchen/BOH candidates at our Bar Harbor location. Candidates will be responsible for following efficient food preparation procedures and standards at our Midtown restaurant.

The ideal candidate will be well-versed in food safety, cleanliness and standard recipe formats.

Skills and Abilities:

- Must have strong communication skills and a positive attitude
- Must be punctual with good time management skills
- Must have excellent attention to detail
- Standard equipment usage and Strong knife skills a Plus
- Ability to stand for extended periods and lift up to (50)lbs

Duties and Responsibilities:

- Food preparation and cooking per instruction and guidance of the Executive Chef
- Ability to check deliveries for accuracy and quality/freshness standards
- Storage of food products in compliance with safety practices (e.g. in refrigerators)
- Maintain sanitation and safety standards in the kitchen area

Requirements:

- Proven work experience in fast paced, commercial kitchen
- Ability to work well with others
- Familiarity with kitchen sanitation and safety regulations
- Flexibility to work during evenings and weekends

Please send a résumé and cover letter to jthall@atlanticbrewing.com or info@atlanticbrewing.com