

Compensation:

Starting Wage:	\$15 per hour
Completion Bonus:	\$2 per hour retroactive at end of contract
Benefits:	50% shift meals, gas reimbursement, HSA contribution at end of contract
Contract Period:	June 1 – October 31
Note:	Applicant can expect to work 30 – 40 hours/week during this period. Work may be available during off-season contract period November 1 – March 31

Job Description:

- This position is critical to the efficient day-to-day operation of the Diner.
- The Back of House/Prep position will primarily be working on bulk and batch prepping of Diner and TapShack menu items while also controlling the clean side of our dish washing operation during busy periods.

Responsibilities:

Food Preparation

The preparation of bulk and batch prep items as they appear on daily prep lists and as needed based on inventory management.

Back of House Systems

This position is the eyes of the back end of the Diner relative to sanitation procedures, equipment management, cleanliness, and representation of brand.

Closing/Opening Duties

Depending on scheduling, this position will be responsible for certain aspects of opening and closing duties and therefore a complete knowledge of the back of house procedures for this are necessary.

Team Engagement

Like all other positions within the Diner, this position will necessarily need to step outside listing responsibilities when needed to assist other team members with secondary responsibilities.

Skills:

Positive attitude, multitasking, prioritizing, efficiency, interpersonal communication. Past experience is not necessary, but a desire and aptitude for kitchen related skills is a must.