

Dandy's Handy Store ft. Thoroughfare

Line Cook

Lion's Maine Hospitality Group is a multifaceted Maine-based hospitality group brought to you by Christine & Christian Hayes. Consisting of Dandelion Catering, The Garrison, and Dandy's Handy Store featuring Thoroughfare, our aim is to share high quality, unique, and approachable food, drink, and service with the community.

Dandy's Handy Store featuring Thoroughfare

A Yarmouth landmark since 1935, Dandy's is a fresh take on this Main Street institution, providing the community with genuine service, convenience, everyday provisions, and quality food and drink. The Thoroughfare takeout window serves up indulgent comfort food featuring burgers, fries, milkshakes, and ice cream.

The Garrison

This intimate dining room and bar sits on the banks of the Royal River, where Chef Christian Hayes and team serve thoughtful food and drink inspired by Mediterranean and Asian cuisine.

Dandelion Catering

Showcasing locally sourced ingredients, handmade menus, and thoughtful and experienced staff, Dandelion brings restaurant quality menus and service to weddings and other special occasions throughout the state.

JOB DESCRIPTION & RESPONSIBILITIES

This is a permanent, full time position. Expected hours are 40 weekly. Some nights, early mornings, and weekends required; flexibility will be expected. Reports to The Garrison's Head Chef.

- Maintain high standards for food preparation, safety, and aesthetic.
- Receive, inspect, and stock inventory appropriately and safely.
- Prepare food for service in an efficient manner according to high standards set by the Head Chef (ex. chop vegetables, butcher meat, wash food products, prepare sauces).
- Maintain a clean, well organized workspace; set up and breakdown workstation daily.
- Ensure that food during service is of high quality, and is finished simultaneously and in a timely fashion.
- Assist with kitchen opening and closing procedures, which may include but are not limited to daily dishwashing and cleaning.
- Other tasks and duties as required.

QUALIFICATIONS & REQUIREMENTS

- 2+ years experience in a professional food service setting.
- Must be task-driven, effective at multitasking, possess situational awareness, and have a solid understanding of cooking practices, ingredients, and equipment.
- Must communicate effectively, positively, and professionally with team members and customers.
- Nights and weekends required.
- Ability to regularly lift 50 pounds and to stand for long periods of time.

COMPENSATION & BENEFITS

- Hourly wage depending on experience.
- Mileage reimbursement at the current federal rate for required travel.
- Eligible for healthcare insurance with 40% employer contribution after 90 days of employment.
- Earned leave accrued at .025 hours earned per 1 hour worked; up to 40 hours earned per calendar year; usable after 30 days of employment.

TO APPLY, email a resume and cover letter in PDF form to jobs@dandelioncatering.com with the subject line "Dandy's Handy Store - Line Cook". Please, no calls or walk-ins. Some flexibility required as we continue to adjust to COVID related restrictions.