

**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.

#### **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.

#### **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.

#### **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.

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#### **JOB DESCRIPTION & RESPONSIBILITIES**

*This is a seasonal, full time position. Expected hours are 32+ weekly from May - October. Some off-season work may be available. The anticipated schedule for this position is Tuesday - Friday in the prep kitchen with full day Saturday event work; flexibility required. Reports to Head Chef.*

- Maintain high standards for food preparation, safety, and aesthetic.
- Maintain a clean, well organized workspace; set up and breakdown workstation daily.
- Prioritize and independently manage daily prep tasks with leadership from the Head Chef.
- Assist with kitchen opening and closing procedures, including but not limited to daily dishwashing and cleaning.
- Work event shifts which include early morning pack outs from the kitchen, travel to event site, preparation and execution of event menu, breakdown and pack up from event site, and post-event clean up at the kitchen.
- Opportunity for event leadership is possible.
- As needed, assist with order preparation for delivery and pick up orders including order assembly and on occasion making deliveries within 30 minutes of Yarmouth.
- Other tasks and duties as required.

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#### **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.
- Requires a valid driver's license, and reliable transportation. Event travel is required up to 3 hours from Yarmouth.

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#### **COMPENSATION & BENEFITS**

- Hourly wage depending on experience, event pay for all off-site events, plus event tips when provided.
- 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.

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**TO APPLY**, email a resume and cover letter in PDF form to [jobs@dandelioncatering.com](mailto:jobs@dandelioncatering.com) with the subject line "Dandelion Catering - Prep & Event Cook". Please, no calls or walk-ins. Expected start date is April - May 2021. Some flexibility required as we continue to adjust to COVID related restrictions.