



WANTED: PEOPLE WITH PASSION, PEOPLE WITH HEART.

Excited about Maine's incredible food & beverage scene?

*We're hiring **Kitchen Assistants!***

ABOUT YOU

You consider yourself a 'foodie' and love exploring Maine's diverse and iconic food and drink scene. You're curious and want to go beyond simply 'tasting' the flavors of Maine, to learning about exciting food ecosystem and the producers that makes it tick. You take pride in a good day's work and enjoy being part of a small but high-performing team. Importantly, you're passionate about Maine's food community. You want to make a difference as well as a living, and you are excited to help us 'bridge the gap' between Maine's producers and the public through delicious food.

ABOUT US

The Maine Tasting Center is an education campus where the Maine Food & Beverage Education Center nonprofit resides. The MFBECC's mission is to elevate Maine food and drink producers through education. Our accessible and welcoming campus in Wiscasset is Maine's premiere one-stop-shop for learning about - and sampling! - the most delicious food and drink products Maine has to offer. Visitors are encouraged to sign up for a class in the Learning Center, visit the Tasting Room for beer, wine and small plates, explore our brand-new Discovery Center or drop in for a special event. Learn more at mainetastingcenter.com

MAINE TASTING CENTER | MAINE FOOD & BEVERAGE EDUCATION CENTER

506 Old Bath Rd | Wiscasset, ME | 04578

mainetastingcenter.com | mfbec.org

EMPLOYMENT TYPE

- Part-time, seasonal (June through October)
- 6-35 hours per week
- Some evenings and weekends required

JOB SUMMARY

We are building our team for our fourth season and are seeking friendly and flexible part-time Kitchen Assistants to join us. These positions are a good fit for flexible and detail-oriented individuals who have some experience in the kitchen, are passionate about Maine food and drink and who want to be a part of Maine's growing food and beverage scene!

Kitchen Assistants will work alongside the Hospitality Director and the Campus Manager in the Tasting Room's kitchen to prepare food orders, complete food prep tasks and prepare samples/tasting plates for classes. Ideal candidates will be 1.) comfortable working in a commercial/restaurant kitchen; 2.) familiar with Maine food handling and safety regulations; 3.) able to work both independently and collaboratively in the kitchen; 4.) passionate about Maine food and cooking with Maine ingredients!

RESPONSIBILITIES

- Preparing food orders and completing food prep tasks according to the Hospitality Director's instructions and specifications;
- Preparing samples and tasting plates in preparation for scheduled classes;
- Complying with all Maine food and beverage regulations;
- Cleaning and sanitizing the kitchen and equipment, running loads of dishes as needed;
- Opening the kitchen at the beginning of shift and closing the kitchen at end of shift;
- Ensuring that kitchen operations run smoothly and that all orders are fulfilled in a timely manner;
- Receiving, unloading and putting away ingredient and supply orders;
- Monitoring stock of ingredients and supplies and notifying the Campus Manager when reorders are needed;
- Assisting Maine Food Educators in picking up dishes from bus stations, rolling silverware and running food orders during busy periods;
- Collaborating with all co-workers to ensure a clean, organized and respectful kitchen environment;
- Supporting the Hospitality Director, Campus Manager, Executive Director or outside instructors during classes by doing dishes, completing recipe steps, preparing ingredients, etc.

MAINE TASTING CENTER | MAINE FOOD & BEVERAGE EDUCATION CENTER

506 Old Bath Rd | Wiscasset, ME | 04578

mainetastingcenter.com | mfbec.org

During any given shift, a Kitchen Assistant can expect to spend most of their time filling food orders as they come in, completing food prep tasks as directed by the Culinary Director or Tasting Room Manager, preparing 20-60 portion sample trays and tasting plates to be used in classes and workshops.

Kitchen Assistants are crucial to the success of our organization. The delicious small plates they prepare highlight iconic Maine ingredients and allow our visitors to connect with and learn about our state's food with their sense of taste!

QUALIFICATIONS

Minimum Desired Requirements

- At least 21 years old;
- Able to work on your feet for the majority of your shift and carry up to 50 lbs for short distances;
- Able to work on your feet for the majority of your shift and lift up to 50 lbs (kegs, etc);
- Willingness to take direction and work effectively as part of a team;
- Ability to work independently and ensure smooth kitchen operations at all times;
- Ability to comply with all regulations, laws and company policies regarding food preparation and alcohol service.

Bonus Qualifications

- Knowledge of and enthusiasm for Maine-made food and drink!
- At least 1 year experience working on food prep and order fulfillment in a commercial or restaurant kitchen;
- ServSafe Food Handler certification.

COMPENSATION

- \$19/hour

As a nonprofit organization, we prioritize fair and predictable compensation for our staff by paying a living wage; kindly declining tips from Tasting Room patrons. We encourage visitors to support our ability to sustain this commitment to fair wages and support Maine's food and beverage producers by leaving a donation at checkout.

MAINE TASTING CENTER | MAINE FOOD & BEVERAGE EDUCATION CENTER

506 Old Bath Rd | Wiscasset, ME | 04578

mainetastingcenter.com | mfbec.org

APPLY

Submit your application today at mainetastingcenter.com/jobs. We anticipate our hiring process to begin in April, with duties commencing on June 1st when our campus opens for the 2024 season. We hope you'll join us for what promises to be our most exciting year yet!

MAINE TASTING CENTER | MAINE FOOD & BEVERAGE EDUCATION CENTER

506 Old Bath Rd | Wiscasset, ME | 04578

mainetastingcenter.com | mfbec.org