

WANTED: PEOPLE WITH PASSION, PEOPLE WITH HEART.

Excited about Maine's incredible food & beverage scene? We're hiring *Maine Food Educators*!

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 a self-described 'people person,' 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 education and experience.

ABOUT US

The Maine Tasting Center is an education campus where the Maine Food & Beverage Education Center nonprofit resides. The MFBEC'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 <u>mainetastingcenter.com</u>

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 Maine Food Educators to join us. These positions are a good fit for outgoing individuals who are passionate about Maine food and drink and who want to be a part of Maine's growing food and beverage scene!

Maine Food Educators will work alongside the other members of our team in the Tasting Room on a variety of tasks including tending bar, assisting with food preparation and service, supporting classes in the Learning Center, assisting with events and light administrative tasks during slower periods.

Ideal candidates will be 1.) excited to interact with and educate visitors; 2.) willing to transition between several different tasks over the course of a single shift; 3.) passionate about Maine food and drink and excited to talk about it!

RESPONSIBILITIES

Basic Bartending

- Providing a positive and friendly guest experience and conveying educational information about products served and sold in the Tasting Room;
- Serving visitors by pouring beer, wine and non-alcoholic beverages to order, preparing a limited selection of cocktails, and taking orders for food and drink;
- Checking identification to verify legal age requirements for the purchase of alcohol and complying with all other food and beverage regulations as directed;
- Processing payments for food and drink served and providing change as needed;
- Cleaning all areas of the Tasting Room as needed (public serving area, restrooms, kitchen, bar, etc).
- Opening and/or closing the bar as needed.

Kitchen Support

- Occasionally assisting in preparing food orders and completing food prep tasks according to Hospitality Director's instructions and specifications;
- Complying with all Maine food and beverage regulations;

Basic Operational/Administrative Duties

- Signing for and inventory deliveries of product upon arrival;
- Assisting Campus Manager in data reporting tasks, social media posting and community calendar posting;
- Inventorying and restocking retail products as needed.

Class/Event Support

- Greeting class groups and bus tours at their designated arrival times and guiding groups between buildings at scheduled times;
- Assisting class presenters before, during and after classes preparing food and drink samples, serving food and drinks, clearing plates and glasses, etc;
- Setting up and tearing down for events;
- Cleaning up after classes running loads of dishes, putting away supplies, cleaning tables and work surfaces, etc;
- Other duties as assigned.

Every day could be a little bit different! During any given shift, a Maine Food Educator can expect to work on any or all of these responsibilities. That said, schedules (including specific assignments and responsibilities for each shift) will be provided in advance - so you'll always know what your day will look like before you even show up. No matter what your day looks like, having great conversations with the public about Maine's food and beverage producers will always be a part of it!

Maine Food Educators are crucial to the success of our organization. Their flexibility and willingness to move between several different tasks or assignments throughout the day allow us to serve and educate our guests in a variety of ways. Maine Food Educators are the public face of the business, providing an engaging, friendly and educational experience for each visitor they interact with.

QUALIFICATIONS

Minimum Desired Requirements

- At least 21 years old;
- Flexible and willing to transition between several different assignments throughout the day;
- Friendly, comfortable interacting with the public and sharing educational information;
- Able to work on your feet for the majority of your shift and lift up to 50 lbs (kegs, etc);
- Comfortable using technology pieces (with training) including POS system, digital display boards, and microphone system;
- Willingness to take direction and work effectively as part of a team;

- Enthusiasm for learning about and educating the public on Maine's diverse food and beverage scene;
- Able to comply with all regulations, laws and company policies regarding food preparation and alcohol service.

Bonus Qualifications

- Knowledge of Maine-made food and drink!
- Experience working in a restaurant, bar, brewery, winery, museum or tourist/cultural attraction.

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.

APPLY

Submit your application today at <u>mainetastingcenter.com/jobs</u>. 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!