



Farmer's Market Griller

Looking for Griller for the 2020 Summer Market season (May to October) and Saturday and Tuesday availability, must have reliable transportation.

e-mail: orders@finnsranch.com

General Responsibilities

- Set up workstations with all needed ingredients and cooking equipment
- Prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.)
- Cook food in various utensils or grillers
- Check food while cooking to stir or turn
- Ensure great presentation
- Keep a sanitized and orderly environment in the kitchen
- Ensure all food and other items are stored properly
- Check quality of ingredients

Requirements

- Proven experience as cook/ Griller
- Experience in using cutting tools, cookware and bakeware
- Knowledge of various cooking procedures and methods (grilling, baking, boiling etc.)
- Ability to follow all sanitation procedures
- Ability to work in a team
- Very good communication skills
- Excellent physical condition and stamina
- **Must have food sanitation license**

Hours: 15 to 20 h

Availability: Saturday and Tuesday

Compensation: \$TBD/hour