

NOW HIRING FULL TIME GRILL COOK

feast is a chef-owned restaurant with a scratch kitchen and a focus on local ingredients.

Responsibilities include but are not limited to:

- Prep and work grill station
- Maintain and clean station and line as needed
- Comply with all safe food handling and health department regulations
- Assist with kitchen deliveries and organization as needed
- Perform other duties as assigned

Qualifications:

- At least 18 years old
- Butchering skills and scratch kitchen line cooking highly desirable
- Ability to use a kitchen knife to execute a variety of cuts, advance knife skills preferred
- Able to work long hours on your feet, bending, stretching, and lifting up to 50lbs
- Able to work in high temperatures, interact with hot water, and hot cooking surfaces
- Reliable transportation
- Reliable means of daily communication

Pay Rate: salary starting at \$40,000/yr DOE

Dress Requirements: Non-slip black shoes, black pants, and shirt, chef coat, optional.

Work Hours: We are open for dinner Wed - Sat 4:30 - 9:00, and two Tuesdays/month for special events. Shifts typically start around 10:00 AM and end by 10:00 PM.

To apply email feast.pa@gmail.com with GRILL COOK in the message header.

Please Include:

- complete contact information, including best method and time of day to reach you
- work and/or education history for at least the past 3 years

Candidate reviews and hiring begins immediately

feast is a proud Equal Opportunity Employer, and is committed to creating an inclusive, discrimination-free workplace that respects, supports, and celebrates all people.

www.feast-pa.com 5513 William Flinn Highway Gibsonia, PA 15044