Griller

(PART TIME)
Role Description

The primary responsibility of the griller is to prepare and grill meats (including, but not limited to, chicken) on an open flame grill for the inclusion within entrees offered by The Jamaican Pot, LLC according to safety guidelines established by local legal agencies and proprietary procedures of the Jamaican Pot, LLC. The griller also assists in any other operation of the restaurant as needed according to the situation and/or the requests of management as is appropriate. These activities can include:

- assisting the chef-on-duty with the cooking of foods and/or the preparation of foods for cooking on other apparatus (such as stove, oven, fryer, etc.)
- cleaning the cooking area (or any other area of the facility)
- cleaning utensils associated with cooking and/or eating/drinking
- the proper storage/disposal of left-over foods
- preparing containers to hold customer orders
- grilling and/or serving at catered events when assigned
- serving customer meals
- delivering customer meals
- appearing at and/or participating in promotional events
- assisting in employee training
- attending team meetings
- other activities identified by management as appropriate

Qualifications
- at least 2 years experience of consistent grilling over and open flame with a restaurant or catering service
- ability to lift at least 25 lbs (11.34 kg) unaided
- availability to work up to 30 hours per week Mon. - Sat.
- effective verbal and written communication skills
- effective listening skills
- strong ability to work well with others
- strong ability to multi-task
- proactive and productive work ethic
- access to reliable transportation
- availability to work day and night shifts as needed
- availability to work on short notice

HOW TO APPLY

1. CLICK HERE to complete the online application
2. Email your resume (as a PDF attachment) to jamaicanpotjobs@gmail.com

(NOTE: Candidates will not be considered without the completion of both the application and submission of a resume.)