

Capers Café et Le Bar is seeking Line Cooks with a passion for food!

Come work in a fast-paced atmosphere with wonderful food, located in the Portland International airport. We are a family owned in business since 1991. Our food is local from regional farms and artisan producers. We are looking for people with a passion for food with great attitudes and looking to grow in our business. Our Executive Chef of 20 years started as a line Cook!

- Pay starts at \$19 per hour plus pooled tips
- Health benefits for average of 30 hours/week worked
- Paid parking
- Employee meal allowance
- Exciting airport atmosphere

Primary Job Responsibilities

- Inspect, weigh, measure and mix ingredients according to recipes and personal judgement using various kitchen utensils and equipment
- Prepare components of each dish on the restaurant menu using proven recipes
- Memorize and utilize serving portion sizes and all basic meal prep procedures used in the kitchen
- Prepare at least 5 orders concurrently
- Package take out foods
- Monitor product freshness and rotate out when necessary
- Understand and comply with kitchen sanitation guidelines, health codes and general equipment maintenance
- Other duties as assigned

Job Requirements

- High School diploma/GED, culinary degree preferred
- 2+ years' culinary experience
- 2+ years in a restaurant environment
- Must have valid food handlers certification