NOW HIRING · NEW SHARON, MAINE

LINE COOK

Root Down Market is looking for an experienced Line Cook to join our team!

WAGE	HOURS	AVAILABILITY
$19 / HR	**20–25 / WEEK**	**WEEKDAYS + WEEKENDS**
plus generous tip pool share	*our kitchen is open Thursday – Sunday*	*both weekday and weekend availability required*

WHO WE ARE

Opened in January 2024, Root Down Market is a restaurant and farm store located in New Sharon, Maine. Serving breakfast, lunch, Friday dinner and Sunday brunch, our menu features farm-to-table ingredients including eggs, meat and produce. Our in-house bakery produces baked goods such as biscuits, muffins and more with Maine-grown grains. Additionally, our market offers a curated selection of Maine products, ready-to-eat items and Maine-roasted coffee.

We strive to put together a team who is excited to deliver high quality food to our community. We value team members who are passionate about local food, who show up to work with a positive outlook, can problem solve, and above all can be timely. Our market and cafe is open very early in the morning and we need team members who can consistently and reliably be on time to work.

THE PERKS

- 25% employee discount on cafe & market items!
- Shift meal and unlimited caffeine!
- Paid meal breaks!
- Paid time off!
- Footwear reimbursement up to $50!
- One weekend off every other month!

WORK-LIFE BALANCE

We believe in work-life balance, making sure you get to join in on weekend family time and outdoor adventures across our state!

ROOT DOWN MARKET

ORDER: 1× LINE COOK

TKT #0001 SERVER: KITCHEN

— THE JOB —

- 1× Set up, stock, and organize kitchen stations.
- 1× Prep ingredients and cook menu items for breakfast, lunch, Friday dinner, and Sunday brunch.
- 1× Read, cook, and expedite orders accurately and quickly.
- 1× Maintain high standards for food quality and presentation.
- 1× Follow food safety regulations and hygiene standards.
- 1× Work with the front-of-house team to fulfill orders efficiently.
- 1× Know the menu well and help refine dishes with local ingredients.
- 1× Assist staff to ensure a great guest experience.
- 1× Clean and wash kitchen equipment throughout the shift.

— YOU BRING —

- \+ 1+ years of cooking experience (or culinary program completion).
- \+ Strong time management and detail orientation.
- \+ Ability to multitask in a fast-paced environment.
- \+ Strong organizational and active listening skills.
- \+ Receptive to feedback and team-oriented.
- \+ Physical ability to stand for long periods and lift up to 50 lbs.
- \+ Excellent customer service skills.
- \+ Professional appearance and demeanor suitable for an open kitchen.
- ★ *Interest or experience in creating menu items and specials is a plus.*

*** THANK YOU · SEE YOU ON THE LINE ***

TO APPLY, SEND RESUME & COVER LETTER

→ **info@rootdownmarket.com**