



BRIDGTON

A C A D E M Y

Line Cook

Bridgton Academy seeks a creative, energetic line cook to join our culinary staff. The selected candidate will be working in a boarding school environment where the dining staff is a key part of the student experience.

Responsibilities:

- Prep work to include, cutting, chopping, mixing, etc.
- Cooking (grilling, sautéing, etc.) to recipe specifications while upholding food safety standards
- Sets up and stocks food items and other necessary supplies
- Maintains a clean work area and complies with food sanitation requirements by properly handling and storing food
- Cleans and sanitizes preparation and cooking surfaces at the end of the shift
- Performs inventory checks and completes food storage logs
- Performs other kitchen duties as assigned

Work Hours & Benefits:

This position is full-time (40 hours/week), with night and weekend hours required. We offer paid time off, sick days, and a health insurance plan option. Hourly pay amount will be commensurate with experience.

Requirements:

- Proven experience as a cook
- Knowledge of culinary health and safety rules
- Proficiency with a range of kitchen tools and utensils, including good knife skills
- Ability to pass ServSafe certification
- Team player with good communication skills
- Patient with an ability to stay positive under pressure
- High School diploma or equivalent is desirable; training from a culinary school is a bonus

Interested candidates should send a copy of their resume to:

Joel Kane - Dining Services Director
(jkane@bridgtonacademy.org)

or

Dave Lepage - Assistant Head of School
(dlepage@bridgtonacademy.org)