

Line Cook (Job Number 3790992)

Employer: SHIPWRECKED BREW PUB

7791 STATE HIGHWAY 42

EGG HARBOR, WI 54209-9502

Work Site: Door County

7791 Egg Harbor Rd

EGG HARBOR, WI 54209

This job is a Seasonal Full-Time job offering; May 1st to November 2nd with two openings. -Provision of daily

transportation: Workers are responsible for daily transportation to and from Shipwrecked, the jobsite. -Dorm style shared lodging is available in employer owned housing at a rate of \$90/person per week. -Workers will be reimbursed in the first workweek for all Visa, Visa processing, border crossing and

other related fees including those mandated by the

government. Employer will provide workers at no charge all tools, supplies & equipment required to perform the job. Please inquire about the job opportunity or send applications and/or resumes, indicating availability, to the Brown County Job Center located in Green Bay on 301 N. Adams St. Phone #

(920) 930-6570.

On Bus Route? No

\$16.10 Per Hour to \$20.00 Per Hour

-Workers will be paid on Friday (bi-weekly) by check. We will use a single workweek as its standard to compute wages due; Sunday to Saturday.

-Workers will be paid no less then \$16.10/hour while more experienced workers may be paid upto \$20.00/hour. Overtime hours may vary, depending on circumstances, and will be paid at 1.5 times their hourly wage.

-Deductions: Employer offers room & board in shared dorm

Pay:

housing and will deduct \$90/person per week for these

expenses for those that choose them Full-Time, 36 to 45 Hours Per Week

Duration/Usual Hours Per

Week:

This job is a Seasonal Full Time job offering; May 1st to

November 2nd

Shift/Work Days: As a restaurant, we are open 11Am to 10pm. Shifts can start at

10:00AM and end at 5:00PM; 12:00PM and end at 8:00PM;

4:00PM and end at 10:45PM.

5 day work week; those 5 days may change week to week. Any

of the 7 days in a week could be a work day

Number of Openings: 1

### Minimum Requirements of Employer:

Education: We will provide on-the-job training in the proper

handling of food products, use of kitchen

equipment.

Professional Licenses / Certifications: No Licenses or Certifications Requested

Vehicle: No Vehicle Requested

Drivers License:

Type: No Drivers License Requested Endorsements: No Endorsement Requested

Age: No Age Requested

Experience / Qualifications: Must be able to lift 30#. No experience required

### Duties and Responsibilities of the Job:

Cook and prepare orders submitted by wait staff per the customers' request. Also, create & follow recipes, weigh, measure, mix and prep ingredients into recipes. Steam, grill, biol, bake or fry meats and fish, vegetables and other ingredients. Check food and ingredients for freshness, work well under pressure and with-in a time-limit, ensure kitchen area & equipment are clean, ensure availability of clean dishes, pots, pans & silverware by cleaning. Take out trash and rinse garbage cans, sweep & mop floors, and unload and put away deliveries. Additionally, ensure all equipment is maintained and kept clean.

- Inspect and clean food preparation areas, such as equipment, work surfaces, and serving areas, to ensure safe and sanitary food-handling practices.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Season and cook food according to recipes or personal judgment and experience.
- Turn or stir foods to ensure even cooking.
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Portion, arrange, and garnish food, and serve food to waiters or patrons.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.

- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold service, or for sandwiches.

Neither the ETA nor the State of Wisconsin Job Service are guarantors of the accuracy or truthfulness of the information from the employer. However, if any material misrepresentation is made by the employer, procedures of the Employment Service Complaint System at 20CFR 658, subpart F apply.

No Clearance Order accepted or recruited upon by the Wisconsin Job Service constitutes a contractual job offer to which the ETA or the Wisconsin Job Service is in any way a party. Both entities only provide employment assistance.

Additional Details

Equal Opportunity/Affirmative Action Employer

#### **Benefits:**

Other Benefits:

Comments:

If the worker completes 50% of the work contract period, the employer will reimburse the worker for transportation and subsistence from the place of recruitment to the place of work. Upon completion of the work contract or if worker is dismissed earlier, employer will pay for workers reasonable cost of return transportation & subsistence back home or to the place originally departed from. Daily meals will be provided at a min. rate of \$16.28p/day during travel to max of \$68p/day with receipts...

Exception to above is when worker will not return due to subsequent employment with another employer or where the employer has appropriately reported a workers voluntary abandonment of employment. The amount of transportation payment or reimbursement will be equal to the most economical and reasonable common carrier for the distances involved.

Shipwrecked will make all state and federal deductions required by law from the pay check. Optional deductions include housing for \$90/person p/wk

# **Company Profile:**

No information available

# How To Apply:

**Apply In Person** Visit the restaurant at:

7791 Egg Harbor Rd Egg Harbor, WI 54209

**Apply Online** www.shipwreckedmicrobrew.com

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