



Position: Lead Cook

Department: Galley (the name of a kitchen on a boat)

Location: Portland, OR

Reports to: Sous Chef, Executive Chef

Portland Spirit (American Waterways) is a family owned and operated business. Our crew enjoys providing guests with a unique river experience and appreciates our collaborative team culture. We are an Equal Employment Opportunity Employer and encourage applicants from all backgrounds, communities and industries to apply. Kitchen views don't get much better than this — floating down the Willamette River through the heart of Portland. We also provide on-the-job training!

JOB DESCRIPTION:

Will directly contribute to daily food service operations to provide customers with high-quality NW cuisine to match the stunning views. Position will be responsible for managing, supervising and training all onboard galley personnel. Position will ensure a high level of food quality, while helping to maintain budget figures for labor and food cost. The main focus will be to ensure that guests receive exceptional food service and true customer satisfaction.

DIRECT RESPONSIBILITIES:

- Protects the integrity of the Executive Chef and company's reputation
- Leads by example; follows all company quality standards for food preparation, storage and rotations, line cooking procedures, and all safe work practices
- Oversee and assist in the development of menus and the preparation of food
- Communicates with the executive chef, chef, or sales department as to cruise schedule and details to organize the meal service for each function
- Works closely with executive chef, chef, and cruise manager to ensure quality events and services
- Assist with purchasing, receiving, and inventory of galley food and supplies
- Assist in the supervision in the kitchen
- Assist with the training of all galley personnel
- Responsible for maintaining and controlling the overall quality, consistency, preparation and presentation of all assigned products
- Perform side work to include set-up and closing procedures in compliance with federal, state and local law, as well as company procedures

SKILLS AND REQUIREMENTS:

- Three years experience in lead or supervisory position in restaurant kitchen environment
- A food handler's card is required upon hire
- Basic computer skills
- Ability to work in a fast-paced environment and work as a team player
- Ability to do repeated bending and lifting
- Ability to lift 40 lbs.
- Ability to be on your feet for extended periods of time

WORK SCHEDULE

- Schedule varies with season
- Up to 40 hours per week
- Shifts include days, evenings, late nights, weekends & holidays

BENEFITS

- 50% family member discount
- Multnomah County Sick Pay
- 401k eligibility after 6 months
- Health Insurance eligibility after 1 year and 1000 hrs.
- Profit sharing eligibility after 1000 hrs.