**OPTIMIST CAFE IS HIRING SOUS CHEF & LINE COOKS**

The Optimist Cafe in Yarmouth Port is looking for outstanding individuals to join our fun but small culinary team. You would be a part-time Sous Chef or Line Cook in a year-round breakfast/lunch/private events restaurant that will provide you with experience in all facets of running a commercial kitchen. Kitchen experience is preferred but not required. The right person for these jobs will possess the following qualifications:

* At least 18 years old
* Excellent listener and team player
* Common sense
* Ability to prioritize, organize, and follow through with assigned tasks
* Ability to compute basic mathematical calculations
* Ability to perform job functions with attention to detail, speed, and accuracy
* Able to lift up to 50 lbs. and stand up for the entire shift
* Ability to handle multiple tasks at one time
* Serve as a reference for all staff regarding questions on recipes and allergies
* Maintain an orderly, clean, efficient kitchen
* Must be flexible with schedules and working weekends and holidays is required
* Strong commitment level to ensure daily success

*Please respond to:*[***optimistcafe@comcast.net***](mailto:optimistcafe@comcast.net) *with a summary of your experience and request for an interview.*