



Seasonal Back of House Line Cook Positions * The Smoke Joint, Livingston Manor NY

Overview: The Smoke Joint is looking to hire Seasonal Back of House Line Cook positions for a growing seasonal popular riverside dining establishment in Livingston Manor.

Accepting resumes now for the 2025 Season. Looking for staff that will work as team and be involved in provided elevated hospitality to:

- those guests that choose to eat with us
- their fellow team members
- the facilities and equipment

The Back of House Line Cook positions will be responsible to serve as a line cook, prep cook and oversee food service smoking meats, preparing sides and sauces, supporting catered events, for a riverside BBQ restaurant in the bustling town of Livingston Manor.

Other responsibilities include

- Set and Breakdown of the service line
- Prep and Organization according to recipes and plating- includes running Smoker
- Running the Service Food Line and producing all menu items
- Cleaning and Following NYS Sanitation Protocols
- Assisting with Service to all guests both sitting inside and outside at our locations

No experience necessary. Experience in the Food Service and Hospitality Industry a plus.

Skills needed:

1. communication
2. collaboration
3. cleanliness
4. reliability

These positions are Seasonal April - September, Part-time and Full-Time positions.

Salary: \$15 -\$16 hourly; plus tips

(All hourly positions assist the guests and share in the tip pool approx. \$3-10 extra per hour)

To apply send resume to the thesmokejoint@gmail.com. Accepting resumes now for the 2025 season.

