



We are hiring cooks of varying levels to join our team in the galley (the name of a kitchen on a boat), serving high quality NW food to match the stunning river views! Experience is preferred, but not necessary — just a willingness and excitement to learn. Training is available and paid!

Kitchen views don't get much better than this — floating down the Willamette River through the heart of Portland.

Portland Spirit (American Waterways) is a family owned and operated business. You'll enjoy our collaborative team culture and other great benefits!

JOB DESCRIPTION:

Will directly contribute to daily food service operations. The main focus will be to ensure that the guests perceive a high value of the food service and true customer satisfaction.

DIRECT RESPONSIBILITIES:

- Follows the instruction of the Executive and Sous Chef to prepare ingredients according to recipes/instruction.
- Leads by example; follows all company quality standards for food preparation, storage and rotations, line cooking procedures, and all safe work practices.
- Responsible for maintaining and controlling the overall quality, consistency, preparation, and presentation of all assigned products.
- Perform side work, set-up, and close-down procedures in compliance with federal, state, and local law as well as company specifications.

SKILLS AND REQUIREMENTS:

- Food Handlers permit card
- 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 be on your feet for extended periods of time.

WORK SCHEDULE:

- Varies with season; up to 40 hours per week including weekends and holidays.
- Flexible schedule.

BENEFITS:

- 50% discount cruises for you and immediate family
- Complimentary meals during shifts
- 401K Plan with company match after 6 mos of employment