

Event Shucker



Island Creek Oysters (ICO) is a mission-based brand engaged in promoting the development of aquaculture's role in our food systems—locally and globally.

The Event Shucker is responsible for ensuring our signature Catering Raw bar is prepared based on established procedures. The Oyster Shucker provides fast, accurate shucking of Oysters. The Raw Bar is centrally located at events, so friendly interaction with guests and a positive attitude will be a large part of your responsibility.

The Event Shucker will report directly to the Catering Manager.

ROLE:

- Shucks fresh oysters or clams with shucking knife.
- Cleans & prepares shellfish and other seafood items for serving to customers.
- Load/unload all catering products and equipment to serve food at off-site events.
- Adhere to food safety measures to preserve food temperature.
- Filling ice, stocking, emptying trash, etc..
- Provide fast, accurate shucking of oysters.
- Ability to perform said responsibilities, while interacting with ICO fans and guests.
- Driving to/from events from our farm in Duxbury.

REQUIREMENTS:

- Ability to stand for 8' hours length of time.
- Ability to walk/stand approximately 90% of shift.
- Must be able to lift up to 50 lbs. on a regular and continuous basis.
- Requires good communication; both verbal and written.
- Ability to practice and adhere to all safety requirements.
- Driver's license and clean driving record
- Must be available weekends, nights and holidays.

TO APPLY: Please email resumé and cover letter to jobs@islandcreekoysters.com with "Event Shucker" as the subject line.