

## **Sandwich Line Cook**

Be a part of our Team! Work in a great environment overseeing our amazing food! The Sandwich Line Cook prepares cafe menu items to meet quality, portion and time standards, maintains cleanliness/sanitation and gives great service to internal/external guests. Experience as a line cook/ sandwich maker in a high volume kitchen preferred.

- This is an hourly position that will start part-time but move up to full once the team member meets service requirements.
- \$8.50-10/hour, plus tips, based on skill and availability.
- 7am-2pm shifts and 2pm-9pm shifts available.
- Flexible schedule required, weekends a must.
- Benefits include 20% discount and meals.
- Wage increase available if exceeding requirements.
- Demonstrated awesomeness in station proficiency, teamwork and service is rewarded.

### **Our performance expectations are:**

- Preps the workstation on a daily basis, based on weather, season, and expected crowds
- Preps the workstation for following shifts and maintains adequate communication with preceding and following staff.
- Makes menu items to meet quality, portion and time standards
- Is able to multitask – run sandwich orders, dishes, clean as you work, and help with the overall running of the café
- Practices good personal hygiene
- Timely and accurately completes prep list including stocking, rotating and clean-up
- Meets quality and time standards for trimming & slicing meat
- Efficiently maintains bread sampling station throughout an entire shift
- Maintains line cleanliness and sanitation (includes cutting boards, floor, trash, slicer and bread areas)
- Prepares medium-sized catering orders
- Assists co-workers with anything that is necessary or requested
- Asks questions whenever necessary
- Asks for help whenever necessary
- Assists with taking the register and helping team with other duties in the café or grocery when not busy
- Occasionally, makes soups and specials
- Knowledge and appreciation of local and healthy foods a plus!

- Maintains a clean and sanitary workstation and closes the kitchen to our standards for closing shifts, which includes dishes, safe storage and handling of food, etc.

**The Success Patterns for this position are:**

- Exhibits strong organizational skills
- Works very effectively as part of a team
- Recognizes when help is needed and is willing to ask for it
- Makes food to quality and portion spec
- Arrives to work on time
- Is fun to work with

**Successful Candidates will have the following Personal Characteristics:**

- Feels passionate about local food, cooking, and giving great service to internal and external guests
- Enjoys working under a time crunch
- Takes pride in being consistent
- Loves to learn and takes direction with a smile
- Enjoys a challenge and creating something new

This is a position that requires a flexible schedule including evenings, weekends and holidays.