**Job Title: Prep / Line Cook / Frontline Associate**

**Job Location: Baltimore, MD**

**Job Category: Food Prep / Cooking, Line Cook/Frontline Associate**

*Description:*

The Land of Kush, VeganSoul Bistro staff members are flexible and able to play the role of dishwasher, cashier, server, cook, prep cook, etc. so be prepared to learn a lot and work hard if you join the team. We are hiring for entry and mid level positions. You do not need to be vegan or vegetarian to apply, however, it is a plus. If you are interested in interviewing for a restaurant general manager and have previous restaurant management experience, we may want to discuss the possibilities with you.

*Frontline Associate*

* Demonstrates enthusiasm for the brand and learning more about menu items and veganism
* Ability to work quickly while delivering a stellar customer experience
* Follow all policies, procedures, recipes, health codes & safety regulations
* Knowledge of all menu item ingredients
* Positive, friendly attitude
* Maintain and complete food prep schedule
* Clean and maintain a safe and secure kitchen and food environment
* Participate in offsite events, as needed
* Perform other duties as assigned by the team lead or manager

**Qualifications:**

* Must have previous food service/industry experience
* Ability to work under pressure in a fast-paced environment
* Passionate, upbeat attitude
* Passion for guest service, integrity, and strong work ethic
* Ability to read and write in English
* Basic math and computer skills
* Minors required to provide a work permit

**Preferences:**

* Knowledge of the health food industry
* Previous customer service experience

**Work and Physical Requirements:**

* Available to stand for long hours and work, on average, 10-hour shifts.
* Ability to work weekends, evenings, and holidays, with the exception of Thanksgiving and Christmas
* Ability to walk, bend, kneel, handle, reach with arms and hands, squat, stoop, and other related physical activities
* Ability to lift up to 50 pounds, as needed

*Prep Cook:*

• Completing hot and cold food preparation assignment accurately, neatly, and in a timely fashion

• Preparing food throughout the day as needed, anticipating and reacting to customer volume

• Maintaining appropriate portion control and consistently monitoring food levels on the line

• Maintaining proper food handling, safety, and sanitation standards while preparing food

• Do your part to stay within budget by taking steps to control food waste, loss and usage.

*Line Cook:*

• Carefully and safely prepare food according to chef direction and/or recipes and as ordered by the server, taking care to portion correctly, present appealingly, and in a timely fashion.

• Following recipes accurately and maintaining food preparation processes such as cooking and seasoning vegan mock meats; chopping herbs; dicing, cutting, and slicing vegetables

• Ensure food safety by dating and rotating food containers, safely storing perishables, and maintaining a sanitary work environment.

• Check levels for shift use, ensuring that correct amounts are pulled for prep and noting items that need replenishment.

• Do your part to stay within budget by taking steps to control food waste, loss and usage.

*Customer Experience*

• Providing friendly, quality customer service to each customer

• Ability to address questions including those pertaining to allergens and veganism/vegetarianism

*Miscellaneous*

• Consistently and accurately using prep sheets, cleanliness list, and station checklists

• Following sanitation standards including washing cookware and utensils throughout the day

• Cleaning equipment, as assigned, thoroughly and in a timely fashion according to sanitation guideline

***The ideal candidate will:***

• Have the ability to develop positive working relationships with all restaurant employees and work as part of a team by helping others as needed or requested

• Have the ability to speak clearly and listen attentively to guests and other employees

• Have the ability to maintain a professional appearance at all times and display a positive and enthusiastic approach to all assignments

• Be able to exhibit a cheerful and helpful attitude, and provide exceptional customer service

• Be able to adapt to changing customer volume levels with a sense of urgency

• Have the ability to demonstrate a complete understanding of the menu

• Be able to follow instructions for recipes and sanitation guidelines

• Have the ability to be cross-trained in all areas of the kitchen and line

• Reliable transportation

Work Location:

Baltimore, MD 21201