

Munch Hours Inc.

Temporary Culinary Team Member

Department: Kitchen

Direct Report: Owner/ Chef

Classification: Temporary/Seasonal

Hours: weekly as scheduled by supervisor

Wage: \$15 per hour

Job Responsibilities:

Work with and follow the instructions of the business owner and partners to help execute the production of our meals weekly for distribution.

Assist with preparation and production of multiple recipes during production while maintaining the highest quality standards

Collect ingredients and appropriate kitchen supplies required for item preparation

Assist in maintaining a clean kitchen and prep area

Assist with inventory management, food receiving, food packaging and labeling and sorting of food deliveries. Properly labeling food in accordance with Munch Hours food labeling procedures

Uphold the highest culinary standards including but not limited to: proper knife skills, ability to operate kitchen equipment; packing, labeling and storing cooked and or raw food products to ensure quality sanitary food handling practices

Properly fill out forms and paperwork to track cooling temperatures, food and deliveries

Job Requirements:

- -NYC Food Handlers Certification and ServSafe, or obtain within the first 30 days of employment
- -Minimum 1 year experience in medium to high volume kitchen required
- -Professional, reliable, enthusiastic
- -Catering and event experience a plus
- -Have a good attitude and willing to take instructions and work well with others
- -Have a passion for cooking, understand product utilization, food quality and seasonal ingredients
- -Clean, well organized and detail oriented
- -Self motivated individual who takes initiative, and is always looking to grow and learn
- -Ability to embrace an environment that is rapidly growing and changing to adapt to new business demands

Must be able to stand, bend, stretch, and lift, and carry heavy materials

The ability to multitask and work in a fast paced, high pressured environment



What You Bring to the Table:

- -Commitment to embodying our **Family Values** of:
- 1. **Integrity:** Doing the right thing and using sound judgement even when no one is looking
- 2. **Excellence:** Doing what needs to be done, as well as it can possibly be done
- 3. **Kindness:** Constantly practicing being kind. Work as part of a team, be helpful and considerate to others both in and out of the kitchen
- 4. **Compassion:** Supporting communities during times of economic hardship due to COVID19

Munch Hours is proud to be an Equal Opportunity Employer. We do not discriminate on the basis of race, color, creed, religion, gender (including gender identity or expression), pregnancy, childbirth or related medical conditions, sexual orientation, marital status, domestic violence, sexual violence or stalking victim status, ancestry, national origin, alienage or citizenship, age, disability, military or veteran status, genetic information or predisposing genetic characteristic, or other protected status.

Note

This job description in no way states or implies that these are the only duties to be performed by the employee(s) incumbent in this position. Employees will be required to follow any other job-related instructions and to perform any other job-related duties requested by any person authorized to give instructions or assignments. All duties and responsibilities are essential functions and requirements and are subject to possible modification to reasonably accommodate individuals with disabilities. To perform this job successfully, the incumbents will possess the skills, aptitudes, and abilities to perform each duty proficiently. Some requirements may exclude individuals who pose a direct threat or significant risk to the health or safety of themselves or others. The requirements listed in this document are the minimum levels of knowledge, skills, or abilities. This document does not create an employment contract, implied or otherwise, other than an "at will" relationship.

The company is an Equal Opportunity Employer, drug free workplace, and complies with ADA regulations as applicable.