

LINE COOK/POYDRAS LOCATION



Position Summary

Do you have great customer service skills, a positive attitude and desire to learn with growth opportunities? Where Youth Development is a vital part of our organization. We offer all of this, paid time off and more! Come join our team and experience that great opportunity here at Liberty's Kitchen!

The Organization

For nearly ten years, Liberty's Kitchen has used food and hospitality as a platform to promote youth success and community building. Our employees are deeply committed to the organization because of our:

- Meaningful and purposeful mission
- Family-oriented environment
- Shared gathering around meals

We are guided by our mission, vision, and values:

MISSION

Liberty's Kitchen provides pathways for New Orleans young people to create and achieve their vision of success. Food—at the heart of our city's economy, culture, and future—is our chosen vehicle for change.

VISION

A community where all young people can succeed.

VALUES

Youth-Centered

We exist to be a platform for youth to create and achieve their vision of success.

Interdependent

"We are because you are." Our work in the kitchen, in the program, and in the community is highly collaborative.

Committed to Excellence

Overcoming entrenched social challenges requires vision, creativity, and effort equal to the scope of the problem.

Grounded in Racial Equity

Adverse conditions disproportionately facing youth of color are a legacy of structural inequality.

LINE COOK POYDRAS LOCATION



The Position

We're looking for a Line Cook who works well at a fast pace, gets excited about mentoring/training others, and identifies with our organization's mission, vision, and values. If this sounds like you and you have at least two years' experience working in a casual, high-volume restaurant or catering facility, then this position may be for you! This is a **part time** nonexempt position. **Must be able to pass a background check.**

We're looking for an exceptional candidate who gets excited about mentoring others and who identifies with our organization's mission, vision, and values.

Key Responsibilities

The Line Cook will be responsible for:

- **Coordinate with Café Manager to ensure operational efficiency by:**
 - Following health and safety guidelines for safe and sanitary food production
 - Maintaining clean and neat work area to create an inviting atmosphere for guests
 - Producing food that meets or exceeds the Liberty's Kitchen's quality standards
 - Present food and product needs to Café Manager for ordering purposes.
 - Assisting coworkers as necessary or required with production
 - Meeting production timing requirements to ensure service times are adhered to
- **Coordinate with Cafe Manager to ensure training efficiency by:**
 - Coaching and developing participants knowledge and skills under supervision of supervisors
 - Supervising and coaching youth participants
 - Modeling ideal employee behavior
 - Occasionally attending youth focused trainings
 - Reporting program data to the program manager
- **Maintaining professional and courteous guest/customer interactions**
- **Knife Handling**
- **Attend all scheduled employee meetings and participate in a meaningful way.**
- **Preform duties as assigned by superiors**
- **Other duties as required.**

Education

- High School Diploma or equivalent, required
- ServSafe Certification, preferred
- Experience as a trainer or supervisor in food service operation, preferred
- Customer service – Knowledge of providing customer service. Providing customer satisfaction
- Spatial awareness – being aware of your surroundings and they space which you and objects around you require



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- Interpersonal Communication – Verbal and non-verbal communication skills to deal with people in an efficient and appropriate manner
- Organizational skills – general organizing and maintaining of your work space
- Must be able to stand for prolonged periods of time
- Must be able to lift 40#

SCHEDULE:

- Monday through Friday 9:00am-2:30pm
- Occasionally will be required to attend mandatory staff meetings to last no later than 4pm.

To Apply:

Email your resume and cover letter to careers@libertyskitchen.org. Use subject line Line Cook-Poydras Location Application.

No phone calls please.