



## **Kitchen Lead**

**Reports To:** Kitchen Manager; Assistant Kitchen Manager

**Compensation:** \$13 - \$16 per hour (non-exempt)

**Days and Hours of Work:**

Monday: 9am - 2pm

Friday: 9am - 2pm

Saturday: 9am - 2pm

**Purpose:** The Kitchen Lead will be the backbone of kitchen efficiency, splitting time between cooking, meal prep, and cleanliness.

**Essential Duties, Responsibilities, and Expectations:**

Regularly, effectively, and efficiently cooking menu items in cooperation with the rest of the kitchen staff, such as (60% of time spent):

- Preparing food for service (e.g. chopping vegetables, prepping meat, or preparing sauces);
- Properly packing, sealing and labeling of packaging;
- Answering, reporting, and following Kitchen Manager's instructions
- Leading Kitchen assistants in seeing a dish from start to finish
- Cleaning up station and taking care of leftover food

Regularly, effectively, and efficiently keeping the facilities clean and efficient, including but not limited to (40% of time spent):

- Assisting with loading and unloading deliveries of supplies and food;
- Cleaning equipment and dishes during service; and
- Wiping down surfaces and sweep floors at end of service

**Required Skills, Qualifications, Experience, and Technology:**

- Accuracy and speed in executing assigned tasks;
- Ability to consistently and regularly lift up to 50 pounds;
- Ability to consistently and regularly stand for long durations of time (8 or more hours);
- Familiarity with industry's best practices