



HOOD FAMOUS BAKESHOP | 2325½ NW MARKET ST
HOOD FAMOUS CAFE + BAR | 505 5TH AVE S, SUITE 107A

JOB DESCRIPTION

Job Title: Weekend Line Cook (PT)

Supervisor: Head Chef

Location: 504 5th Ave S. Ste 107A. Seattle, WA 98104

Status: Non Exempt

FTE: 0.5 Hourly

Salary Range: \$17 DOE + tip pool

Union Affiliation: UFCW Local 21

Associated dues will apply

Hood Famous Cafe + Bar (Chinatown-International District) is seeking an experienced line cook with at least two years of back-of-house food service experience - specifically in a restaurant bar setting. We are a close-knit team striving to provide our community with exceptional hospitality, and high quality food and beverages.

Our ideal candidate is reliable, possesses strong communication skills, is able to work well both independently and alongside a small team of individuals working towards a common goal. Must be able to work quickly in a small area and comfortable and confident with induction cooking. As our company continues to expand and grow, we are seeking creative, passionate, and loyal individuals to join our team. Familiarity with Filipino flavors and the Chinatown-International District neighborhood is a plus.

Must be available to work Saturdays & Sundays.

RESPONSIBILITIES

- ◆ Set up and stocking station with all necessary supplies and break down station after each close

Hood Famous Cafe + Bar is an Equal Employment Opportunity employer. All qualified candidates will receive consideration for

employment without regard to race, national origin, gender, religion, disability, genetic information, sexual orientation, veteran status, or marital status.



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- ◆ Accurately and efficiently prepare and plate food according to requests
- ◆ Check pars for shift use, determine necessary preparation, freezer pull and line set-up. Note any out-of-stock items or possible shortages and report to management and other staff on-duty.
- ◆ Maintain a positive and professional approach with coworkers and customers
- ◆ Other duties as assigned

→ Inventory

- ◆ Work with chef team to ensure kitchen is properly stocked with necessary supplies and ingredients at all times
- ◆ Take weekly on-hand inventory
- ◆ Performs inventory checks and complete food storage logs
- ◆ Communicate when we are running low on any items

→ Kitchen Maintenance

- ◆ Follow and adhere to kitchen closing procedures
- ◆ Ensure line and kitchen are closed to standard
- ◆ Maintain a clean and safe environment: wipe down surfaces, sweep, mop, and take out garbage.
- ◆ Ensure that the kitchen operation procedures and hygiene meet food safety and sanitation guidelines and report any concerns to supervisor
- ◆ Other duties as assigned

QUALIFICATIONS

- 2 years of restaurant cooking experience preferred or relevant experience
- Strong written and verbal communication skills, and positive attitude and team-focused mentality
- Accuracy and speed in executing tasks and understand how to prioritize under pressure

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- Follow direction and instructions
- Reliable, Punctual, and able to work weekend mornings.
- Ability to work independently/alone
- Must be able to work under pressure
- Ability to lift 50lbs on a regular basis
- Ability to stand on your feet for 5+ hours
- Must hold valid food handler's permit

COMPENSATION

- Hourly, \$17/hour starting wage + tips (\$5 - 7 avg)
- Full time employees are eligible for medical, dental, vision benefits
- Monthly in-store food and beverage credit and discounts on merchandise

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