



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

JOB DESCRIPTION

Job Title: Prep Cook (Part Time and Full Time Available)

Supervisor: Head Chef

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

Status: Non Exempt

FTE: 0.5 Hourly

Salary Range: \$17 starting + tip pool

Union Affiliation: UFCW Local 21

Associated dues will apply

Hood Famous Cafe + Bar (Chinatown-International District) seeks an experienced prep cook with at least two years of back-of-house food service experience - specifically in a cafe or bistro 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 assess production demand according to the level of business, and works well independently and alongside a small team of individuals working towards a common goal. 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.

RESPONSIBILITIES

- ◆ Prepares, cooks, and assembles food items based on standardized recipes

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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- ◆ Washing, chopping and sorting ingredients like fruits, vegetables and meats
- ◆ Assist with creating and packaging in-house ingredients (syrups, pickles, etc)
- ◆ Ensuring the highest quality of our products
- ◆ Observing products across multiple stages, to include: ensure proper weights, baking, topping quantity, cooling timeline, labeling accuracy and finished goods stored properly
- ◆ Other duties as assigned

→ Inventory

- ◆ Coordinate with Sous Chef to purchase supplies and ingredients and ensure we are properly stocked at all times
- ◆ Take weekly inventory
- ◆ Communicate when we are running low on any items
- ◆ Receive inventory from vendors

→ Kitchen Maintenance

- ◆ Wash dishes
- ◆ Maintain a clean and safe environment: wipe down surfaces, sweep, mop, and taking out garbage.
- ◆ Follow health, safety, and sanitation guidelines and report any concerns to supervisor
- ◆ Follow opening and closing procedures
- ◆ Other duties as assigned

QUALIFICATIONS

- Two years of restaurant cooking experience preferred or relevant experience
- Strong communication skills, positive attitude and team-focused mentality
- Reliable, Punctual, and able to work early mornings

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- Ability to work independently/alone
- 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, DOE, \$17/hour starting wage + tips
- 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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