



NIGHT SWIM COFFEE

Lead Line/Prep/Pastry Cook
Undercurrent Coffee

Pay: Starting at \$10.00/hour plus tips

Experience Requirements: 2+ years in the food service industry, Pastry/baking experience preferred, knife skills and cleaning & sanitation required

Shifts: Full-Time, 37-40 hours per week including opening, closing, and prep shifts.

Line, Prep, and Pastry Cook at Night Swim Coffee

We are looking for an essential addition to our kitchen team to support the kitchen and food production. Our ideal candidate is passionate about food and cooking, supports local food business and farms, and believes in giving guests the best food and service experiences possible. Back of the house responsibilities would focus on opening and operating the coffee shop's kitchen, baking, cooking, and serving food, assisting with production and prep throughout the day, closing and cleaning while ensuring the opening team is prepared properly for success.

Responsibilities include but are not limited to:

- ❖ Opening and maintaining the high standards of the kitchen on the Chef's days off
- ❖ Following and writing a prep list that accurately plans for the day's service along with properly scheduling prep to ensure accurate food production throughout the week
- ❖ Ensuring health and safety standards are exceeded each day

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- ❖ Cooking, baking, and serving food to order

Active Daily Requirements include but are not limited to:

- ❖ Opening the cafe
- ❖ Checking equipment functionality
- ❖ Storing produce, dry goods and supplies properly
- ❖ Baking, prepping, cooking, and storing food to the highest standards
- ❖ Writing prep lists, following recipes, and taking accurate inventory
- ❖ Closing the kitchen including preparing for tomorrow morning's service, cleaning work areas, storing food safely, and checking out with the manager before exit