



Cat & Cloud started in 2016 with a dream to create a meaningful workplace. One where each individual could share their unique gifts, grow and find value in their day to day work. We believe that if we take our mission seriously, "Inspire Connection by Creating Memorable Experiences", we can truly create change for those who work with us and the community we connect with.

We focus on hospitality, serving the best coffee on earth, artistry in our craft, and package it all in an energetic and fun atmosphere. Most of the success the three owners have had comes from working behind the counters and engaging on the principles we have in place at Cat & Cloud. We hope you'll join our team and help contribute to making something special.

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## **Line Cook**

Food has the power to transport us to amazing places—how a dish looks, tastes, feels, and the atmosphere in which it was created impacts the experience we have and the memories we create.

Cat & Cloud Line Cooks are the energetic heartbeat of the kitchen. They are responsible for taking quality ingredients and creating something truly special. They ensure even the smallest details are handled with care, to provide an exceptional service experience that creates lasting memories for our guests.

Pay: Starting \$16.00 /hr + Tips (We split tips evenly with front of house!)

## **RESPONSIBILITIES**

- Open and Clear communication with Teammates and Leadership.
- Creating a hospitable environment through interactions with guests and the energy brought to each day.
- Sharing responsibility of bussing, cleaning, & organizing café to maintain an energetic, clean, environment.
- Preparing and plating dishes with efficiency and artistry on the line.
- Knowledge and practice of food safety to safely serve our guests.  
California Food Handler's Certification required.

- Ability to safely and efficiently use kitchen utensils and cutting tools.

## **QUALIFICATIONS**

- Genuine desire to create a memorable service experience for our guests.
- A desire to actively pursue better for themselves personally and the organization as a whole.
- Maintain professionalism while interacting with Guests and Team Members.
- Clear and Open communication in a high-volume, fast-paced environment where collaboration is essential to success.
- Knowledge of food allergies, seasonal ingredients and menus.
- Desire to grow in your craft through continual learning and development alongside our kitchen team.
- Willingness to be coached and accept feedback for growth.
- Show strong attention-to-detail, organizational, retention and problem-solving skills even while working under a sense of urgency.
- Ability to operate effectively as part of a team and communicate clearly to ensure smooth service operations and quality guest service.
- Proficiency in cooking with knives, tools and kitchen equipment.
- Ability to lift/carry 25lbs.
- Ability to work with energy and urgency for 6-8 hour shifts.

## **REPORTS TO**

- Kitchen Coordinator
  - Culinary Team Leader
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## **PERKS OF WORKING WITH US:**

### **PAID TIME OFF:**

We offer paid time off for both part time and full time positions.

## HEALTH INSURANCE:

Full-time team members can enroll for medical, dental and vision insurance coverage after the first 60 days of employment

## MORE AWESOME:

- \$20 gift card each month - buy your friends coffee, a snack, or treat yourself on us! (doesn't accrue, use it or lose it, but please use it!)
- Paycheck coffee - free 10oz bag of coffee with each paycheck.
- Free black coffee and espresso on and off the clock.
- Discounts on coffee, food, and merch.

