

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 in the principles we have in place at Cat & Cloud. We hope you'll join our team and help contribute to making something special.

# **Prep 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 Prep Cooks take raw ingredients and turn them into conduits for connection.

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

#### **RESPONSIBILITIES**

- Create connective memorable experiences through beautiful, delicious dishes.
- Bussing, cleaning & organizing the café to maintain an energetic, clean, environment.
- Clear communication with leadership and team to ensure we never run out of product.

- Understand and demonstrate quality production of all ingredients and recipes that are utilized on the Cat & Cloud kitchen menu.
- Carry the torch of Cat & Cloud's Mission, Vision, and Values.

#### QUALIFICATIONS

- Passionate about service. See's things through the guests eyes.
- Loves food preparation!
- Growth focused. Thrives on coaching and feedback. Constantly asking: "What can I do better today?"
- Maintain professionalism and hospitality while interacting with guests and team members.
- Enjoys high-volume, fast-paced, collaborative environments.
- Ability to multitask and use time efficiently. Critical thinker and quick problem solver.
- 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.
- Ability to lift/carry 25lbs.
- Ability to work with energy and urgency for 6-8 hour shifts.

# **REPORTS TO**

- Kitchen Coordinator
- Culinary Team Leader

# **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.



CAT & CLOUD • SANTA CRUZ, CA • CATANDCLOUD.COM