

CAT & CLOUD: **Line Cook**

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 \$15.50 /hr + Tips

Qualifications: *"I am, or I have..."*

- 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.
- Must have superior food production skills and high standards of excellence, including the ability to work cleanly, safely and efficiently.
- Proficiency in cooking with knives, tools and kitchen equipment.

Duties: *"I am responsible for..."*

- 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.
- Maintaining Good Show at all workstations.
- 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..

- Helping generate new dishes from scratch using seasonal ingredients.
- All products served adhere to and reflect Cat and Cloud recipes and quality.
- Ensuring all recipes are prepared accurately and finalized according to flavor (*salt level, texture, acid, sweetness, etc.*). Understand and demonstrate assembly of all dishes that are on the Cat & Cloud kitchen menu.
- Memorizing, understanding, and living out Cat & Cloud Mission, Vision, Values.
- Maintaining a calm demeanor during high volume. We don't panic.

Key Metrics/Goals: *"Benchmarks of Success"*

- Able to deliver basic knowledge of all food offerings.
- Workstations are consistently clean and staged.
- Able to make all dishes accurately to plating and flavor expectations.
- Able to work efficiently to get each plate out within 10 minutes of it being ordered.
- Communicates prep needs to team to ensure we never run out of product.
- Consistently completing Opening and Closing tasks to expectation.
- Daily Task Lists are consistently completed.
- On Time and Ready for Shifts consistently.
- Positive Feedback from your Team and Leadership.

Reports To:

- Culinary Team Leader