



### **Full Time P.M. Kitchen Lead/ Ice Cream Maker**

Do you love to make ice cream? If so, we want to meet you! Frankie & Jo's is a busy plant-based ice cream shop in Seattle with locations in Ballard and Capitol Hill. We focus on the creamiest plant-based ice cream using local and seasonal items wherever possible and all of our inclusions are gluten-free. We are hiring for a full time Kitchen Lead/Ice Cream Maker to join our kitchen team at our new production facility in Shoreline. This is a full time position. 2+ years of professional culinary experience is preferred, it is not required. An updated Washington State food worker card is required. We offer all employees paid sick and safe time, consistent schedules, monthly credit at the stores, tips and health insurance.

If you thrive in a fast-paced environment and love ice cream then this job may be a perfect fit! You must be a strong leader, team player, dedicated, punctual, organized, and a hard worker. Our shops are very busy, so the ability to remain positive and open minded while working hard and efficiently to get a lot of work done in a day is key. Some duties you will be responsible for, but not limited to are:

- Produce ice cream according to the daily Production Schedule
- Train all new employees to Frankie and Jo's Standards
- Oversee entire Kitchen when Kitchen Manager is absent
- Fill out and place necessary orders for store fulfillments
- Follow the recipe and production protocol explicitly, carefully weigh and measure all ingredients as specified
- Taste every ingredient in the batch before and after spinning
- Complete daily production logs
- Always be on the lookout for ways to improve efficiency
- Ability to follow our recipes to produce our ice cream including properly labeling, dating, packing and storing pints and tubs.
- Preparing ingredients and producing our homemade base, nut milk and inclusions.
- Ability to stand on your feet for a long period of time.
- Able to lift up to 50 pounds multiple times during your shift.
- Comfortably pour large amounts of ingredients into manufacturing machines throughout your shift.
- Communicate clearly and effectively with all members of the team.
- Can mentally, physically and emotionally handle long periods of lean production techniques.
- Maintaining a clean workspace at all times.
- Can work in a freezer and in a very cold environment

- Following King county Department of Health safety and sanitation guidelines

Benefits:

- Starting pay is \$17 hour+ tips=\$4-7 p/hr
- Health insurance after 60 days of full time employment, 80% paid by Frankie & Jo's
- PSST accrual up to 52 hours a year.
- Monthly pint allowance
- 50% off product and merchandise
- Catered lunches every Friday
- Free parking and easily accessible to Rapid Ride E line.
- Growth opportunities and more!

If you're interested and meet the outlined criteria, please send your resume and cover letter. We can't wait to meet you! To learn more about our company, please visit our website [www.frankieandjos.com](http://www.frankieandjos.com). You can also find us on instagram @frankieandjos