

Kitchen Lead

Job description

Responsibilities include but are not limited to the following:

- Help with the prepping and preparing dinner for an average of 150-200 people daily
- Assist the manager with planning menu and monitoring inventory and food donations
- Oversee volunteers and other kitchen help during designated work hours
- Maintain cleanliness and organization of the kitchen area
- Follow proper food handling and safety procedures
- Collaborate with other team members to ensure smooth kitchen operations
- Assist in inventory management and stock rotation

Skills:

- Previous experience in a kitchen or food service environment is preferred but not required
- Ability to work in a fast-paced, high-pressure environment
- Strong attention to detail and ability to follow instructions
- Excellent communication and teamwork skills
- Flexibility to work various shifts, including weekends and holidays

At Hope Rescue Mission, we value our team members and offer a supportive work environment. As a Kitchen Team Member, you will have the opportunity to learn and grow in your role. Hope Rescue Mission is seeking a motivated person to be the kitchen lead for the dinner prep and serve. The approximate hours are 1-8 PM.

Experience in cooking and kitchen work is preferred but training will be provided for the right person. If you are willing to learn- we are willing to train.

If you have a passion for food production and enjoy working in a dynamic team, we would love to hear from you. Apply now to join our kitchen team!

Job Type: Full-time

Salary: \$15.00 per hour

Expected hours: 30 – 40 per week

Benefits: Paid time off

Experience level:

- 1 year
- 2 years
- 3 years
- No experience needed
- Under 1 year

Weekly day range: Monday to Friday

License/Certification: Driver's License (Preferred)

Shift hours: 1 – 8 pm

Work Location: In person