JOB TITLE  
Prep Cook

JOB ID  
17988

OPEN DATE  
02/04/2020

LOCATION  
Palo Alto

HOURS/WEEK  
30 - 40

SALARY  
$15.50 - $DOE

WORKDAYS  
Various

SHIFT/HOURS  
Various Shifts

REQUIRED FOR POSITION  
- Food Handling Cert.

REQUIRED EDUCATION  
None

JOB DESCRIPTION

About sweetgreen

https://www.youtube.com/watch?v=Nydvxjq8r-U&t=42s

Sweetgreen is on a mission to build healthier communities by connecting people to real food. We passionately believe that real food should be convenient and accessible to everyone. Every day in each sweetgreen, our 3,500 team members make food from scratch, using fresh ingredients and produce delivered that morning. And in our local communities, we’re committed to leaving people better than we found them.

We’re in the business of feeding people, and we’re out to change what that means.

Are you a team player who’s open to growing and learning new things? Are you looking to break into the restaurant/service industry and want a job where you can get your hands dirty? Are you an individual who wants a job where you can be yourself?

Position Overview

Our "Kitchen Team Member" position is similar to a "Prep Cook" role!

You will be an ambassador of the sweetlife and sweetgreen’s core values. You will be an integral part of the guest experience, through the creation of healthy, transparent, and delicious food. It’s your job to ensure that we’re serving our guests products that live up to the quality and food safety standards that we pride ourselves on. You will report to the Head Coach (General Manager) and Store Lead (Assistant General Manager).

We encourage our team members to be well-rounded team players, willing to get their hands dirty and do whatever it takes to keep your store running smoothly! No matter what position you start in with us, you will have the opportunity to be cross-trained and will be tasked to take on different positions within our team.

Responsibilities

Kitchen Team Member Responsibilities include and are not limited to:

* Ensure all food meets food safety and quality standards to eliminate cross-contamination on the front line

* Prep all cold and hot food items using prep worksheets
* Follow proper knife safety procedures
* Operate oven and hot prep equipment, ensure proper time/temp of all hot and cooked foods
* Operate fit-wash, robot coupe and all other cold prep equipment
* Maintain clean, food-safe dish and prep stations throughout shift
* Set up and break down oven station, maintain clean and organized hot prep zone and equipment
* Manage communication between Service Team Members and Kitchen, inventory front line, prep zones, oven and walk-in to determine needs. Ensure areas are always stocked
* Learn and maintain knowledge of our changing salad menu + ingredients
* Put received orders away

We have opening in Mountain View, Sunnyvale and Palo Alto

3 TO 5 KEY SKILL SETS REQUIRED
Requirements/Desired traits:

* Food, Restaurant, and/or Team experience
* Knowledge of proper food safety handling
* Comfortable working in a fast-paced environment with kitchen and food prep equipment
* A team player with a positive can-do attitude
* Quick and adaptable learner
* Collaborative communication skills
* Accountable in upholding high standards

Sweetgreen Benefits

* A friendly, fun, and positive work environment, with a welcoming and supportive team
* Competitive wages
* A clear career path with opportunities for advancement and career development
* Free sweetgreen gear and tenure rewards through our 'Shades of Green' program
* Healthy and delicious shift meals

Come live the sweetlife!