



KITCHEN TEAM MEMBER JOB DESCRIPTION

Summary of Position:

A Bend Breakfast Burrito Kitchen Team Member's primary role is to prepare menu items and recipes to best serve our patrons. Kitchen Team Members contribute to our company's success by bringing a commitment to excellence and consistency in every task they complete. From preparing recipes for the week to upholding safety and sanitation standards to interacting with other team members and patrons, Kitchen Team Members embody our company's commitment to an excellent breakfast experience.

Role & Responsibilities:

- Maintains a team and patron focus while performing responsibilities. Demonstrates personal ethics, values, and a sense of commitment in the work environment. Understands their role as a team player with their fellow team members, working together to achieve common goals.
- Assumes responsibility for the correct preparation of food products. Prepares recipes and menu items to Bend Breakfast Burrito's recipe and production standards.
- Capably handles multiple production items simultaneously while maintaining a positive attitude.
- Handles food product carefully to prevent waste.
- Communicates with Bend Breakfast Burrito owners regarding product needs.
- Adheres to all Health Department and sanitation standards.
- Operates equipment and moves through the kitchen with safety as the top priority.
- Keeps work area clean and organized.
- Completes the day's closing checklist to company standards.
- Contributes to the team and shares suggestions for improvement.
- Performs other related tasks as assigned by Bend Breakfast Burrito owners.

Qualifications:

- Must possess a positive attitude and work well with others.
- Must be able to work unsupervised.
- Must be able to communicate clearly with other team members and owners.
- Must be able to read English.
- Be able to accurately follow a recipe, use a scale and other measuring tools.
- Be able to reach, bend, stoop and frequently lift up to 35 pounds. Any lifting over 35 pounds requires team lifting.
- Be able to work in a standing position for long periods of time (up to 12 hours on occasion.)
- Be able to work in a fast-paced kitchen environment.
- Must be able to hear with 100% accuracy with correction.
- Must be able to see 20/20 with correction.

- Must have or obtain Oregon Food Handler certification before commencing work. Certification must be maintained throughout employment.
- Arrive to work with a clean uniform and ready to work. Uniform consists of the following items: black or denim pants, company-issued shirt and apron, hat or hairnet, non-slip shoes.
- Must be at least 18 years of age.
- Regular and punctual attendance is an essential part of the job.

YOU MUST BE ABLE TO PERFORM THE ESSENTIAL FUNCTIONS OF THE JOB WITH OR WITHOUT REASONABLE ACCOMMODATION