

AM Lead Barista - Three Sisters Kitchen

Three Sisters Kitchen uses the power and love of local food to create economic opportunity, improve community health, and bring our diverse communities together around the table. A core component of the organization is our Local Foods Shop and Café, which will provide seasonal menus highlighting locally raised and produced foods, and creates opportunities for New Mexico producers to access markets in the heart of downtown Albuquerque through the sale of local products. Our commitment is to serve delicious, local, healthy, affordable, beautiful food. As an organization committed to equity in practice, the Local Foods Shop and Café will provide an opportunity to explore and test best practices that center equity in the restaurant industry.

The AM Lead Barista is responsible for opening the Local Foods Shop and Café daily, making beverages, operating our POS system, cashiering for the Shop and Café, leading and training the FOH morning team, helping customers with questions in the Shop and Café, and engaging customers in exemplary service. This position reports directly to the Local Foods Shop and Café Manager and works closely with front and back of house staff. This position requires knowledge and experience in restaurant or retail sales, customer service, and barista training and operations. This position may require working catering and special events outside of normal hours. Previous management experience a plus, but not required. We are looking for someone interested in helping us create a successful Local Foods Shop and Café that serves our mission and celebrates the bounty of New Mexico!

Responsibilities:

- Exemplary customer service;
- Consistent quality beverage and small plate creation;
- Operation of POS system and ability to handle cash and credit card transactions for both the Local Foods Shop and Café;
- Ability to answer customer questions about the Café menu and the Local Foods Shop;
- Restock Local Foods Shop and Café;
- Operation of espresso machine, commercial grinders, coffee brewers, and beer taps;
- Responsible for maintaining beer and wine servers license and running beer and wine service;
- Assistance in bussing tables and running food and drinks;
- Operation of a speed oven including plating, cooking, and serving food;
- Operation of a commercial dishwasher for glassware;
- Maintaining cleanliness in the Local Foods Shop and Café;
- Assist with Café and Local Foods Shop inventory stocking and management;
- Side work to maintain Café operations (for example: rolling silverware);
- Other responsibilities as required.

Requirements:

- Prior barista experience;
- Friendly and efficient customer service;
- Flexibility;
- Ability to lead, collaborate, and communicate with a strong restaurant team;
- Ability to work in a fast paced environment;
- Desire to bolster the NM food economy and community;
- Ability to maintain professionalism in a food service setting;
- Obtaining & maintaining current beer & wine Server Certificate from NM Alcohol & Gaming Division;
- Obtaining and maintaining current Food Handler Certificate;
- Availability to work special events outside regularly scheduled hours.

This job requires the ability to work on your feet for long stretches at a time, and lift up to 50 pounds.

Three Sisters Kitchen is committed to providing equal employment opportunities to qualified persons without regard to race, sex, color, religion, national origin, citizenship, marital status, sexual orientation,

age, disability, military or veteran status or any other protected status or classification under federal, state, or local law. **Three Sisters Kitchen is proud to offer benefits and PTO.**

Primary Location: Albuquerque NM

Job Type: Full-time

To apply: Please e-mail resume and cover letter to: hello@threesisterskitchen.org by June 24th, 2019 with the subject line “AM Lead Barista”