

Dish/Prep Cook– 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 Dish/Prep Cook is responsible for maintaining cleanliness of the kitchen during meal services, prepping ingredients to meet the high standards of the organization, and assisting the chef and sous chef with catered events and value-added product production. The right candidate will have strong multitasking abilities and a strong desire to learn. This position reports directly to the Sous Chef, and works closely with front and back of house staff. We are looking for someone interested in helping us build a successful restaurant and catering operation that serves our mission and celebrates the bounty of New Mexico!

Responsibilities:

- Operate and maintain dish machine for cleaning dirty dishes, glass, tableware and other cooking utensils, remove and stack clean dishes;
- Wash pots, pans and trays by hand;
- Remove trash and garbage to dumpster;
- Maintain cleanliness of kitchen including sweeping and mopping floors, cleaning equipment, cleaning bathroom;
- Assist in the preparation of ingredients and stations as directed according to the high standards of the organization;
- Ensure compliance with all required federal, state, city, and organization regulations and standards;
- Assist Chef and Sous Chef in catered events and value-added product production as necessary;
- Other responsibilities as required.

Requirements:

- At least 1 year professional cooking/dishwashing experience preferred;
- Ability to lift up to 50 pounds;
- Ability to work on feet for 8-10 hours per day;
- Ability to listen and take direction effectively;
- Basic understanding of culinary techniques preferred;
- Bilingual preferred, but not required;
- Self-starter and team-player;
- Desire to create a welcoming atmosphere for both our customers and our co-workers;
- Desire to make a positive impact in our community.

This job requires the ability 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 PTO and health benefits.**

Primary Location: Albuquerque NM

Job Type: 30-35 hrs/wk

To apply: Please e-mail resume and cover letter to: hello@threesisterskitchen.org by July 15th, 2019 with the subject line “Dish/Prep Cook”