

Lead Line 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 Lead Line Cook is responsible for executing a successful lunch service each day, preparing and setting up evening small plates service, and assisting the Sous Chef and Chef in daily prep and events. Some oversight of the dish/prep team may be necessary, so good leadership skills are a plus. 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:

- Relieve Sous Chef from line and execute a successful lunch service, meeting organization standards of food quality;
- Maintain clean, organized work stations for efficiency of service;
- Assist in prep hours to efficiently set up line for breakfast, lunch, and small plates service;
- Execute efficient, organized catered events with the Sous Chef and Chef;
- Assist in production of value-added products;
- Compliance with all required federal, state, city, and organization regulations and standards;
- Ensure that all food produced is consistent and meeting the high organizational standards of quality.

Requirements:

- At least 1 year professional cooking experience;
- Ability to lift up to 50 pounds;
- Ability to work on feet for 8-10 hours per day;
- Basic understanding of culinary techniques;
- Working knowledge of food cost and waste management;
- Bilingual preferred, but not required;
- Self-starter;
- 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 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 PTO and health benefits.**

Primary Location: Albuquerque NM

Job Type: Full-time

To apply: Please e-mail resume and cover letter to: hello@threesisterskitchen.org by July 1st, 2019, with the subject line “Lead Line Cook”