



FOOD SERVICE WORKER/ LINE COOK

At Smiths Smokehouse and Smoothies, it's all about family. We treat each of our team members like such because we know how much a family friendly environment adds value to our company. We believe in working hard together, celebrating together and making a difference in our community together, as a family.

As a Food Service Worker, you will create the Smitty Experience through educating our customers about our unique products and how they complement each other while providing excellent customer service. You will also have the chance to grow with our company as we continuously expand our operations. Most importantly, you will have the opportunity to master your craft as a team member with Smiths Smokehouse and Smoothies.

ESSENTIAL FUNCTIONS:

The Food Service Worker is responsible for all prep in the kitchen. The Food Service Worker cost effectively prepares quality food in safe and efficient compliance with proper food preparation and handling, policies and procedures. The Food Service Worker reports any deviations from policies, procedures, brand standards and regulations to management. The goal is that our restaurant is 100% ready for operation to our clients.

- Follow the prep list created by the Owners to plan daily shift duties.
- Label and stock all ingredients on the shelves in an organized manner for easy accessibility.
- Measure all ingredients and seasonings to be used in cooking to prepare and assist line cooks.
- Prepare all cooking ingredients by washing, chopping and cutting meat and vegetables.
- Prepare and assist with preparing the fruits and other side dishes.
- Understand and comply with proper food preparation, cooking, handling and storage.
- Understand and comply with kitchen sanitation, safety and equipment usage.

- Assist with the setup of Event and Catering spaces by unloading the truck, setting up tables and tents and necessary equipment
- Assist with stocking sauces, utensils and bags, removing and resetting dishes and silverware for Team and help keep serving stations cleaned
- Carries out food and drinks to guests when food order is ready
- Wash dishes and clean indoor and outdoor Restaurant spaces daily
- Work in a Restaurant setting inside and outside
- Communicate with Team about output of Food, whether a certain item is running low or not, to create a sold out experience
- Assist with stocking sauces, utensils and bags, removing and resetting dishes and silverware for Team and help keep serving stations cleaned
- Ability to hold casual and professional conversation with guests

Knowledge, Skills and Abilities:

- Ability to be organized and capable of multi-tasking with efficiency.
- Ability to work in a face paced environment.
- Ability to stand and be on feet for extended periods of time in varied climate conditions.
- Ability to carry and lift up to 50 lbs at times.
- Ability to work a flexible schedule, including evenings, weekend and holiday. Scheduled days and times may vary based on business needs.
- Ability to travel locally for outside catering functions as needed.

Duties, responsibilities and activities may change or new ones may be assigned at any time with or without notice.

Job Type: Part-time/Full-time

Pay: \$15.00 to \$17.50 per hour

Schedule:

- 20 to 30+ hours per week, availability during the evening and/or weekends required

Education:

- High School Diploma (Preferred)

Experience:

- 2 Years Kitchen Experience (Preferred)
- ServSafe Certified (Preferred)

How to Apply:

Please complete application form at
<https://www.smokehousesmoothies.com/nowhiring>