



Rethink Food NYC Inc.

Temporary Culinary Team Member

Department: Kitchen

Direct Report: Kitchen Manager

Classification: Temporary/Seasonal

Hours: As scheduled by supervisor

Wage: \$15 per hour

Job Responsibilities:

- Work with and follow the instructions of the Kitchen Manager/Kitchen Supervisor and Assistant Kitchen Supervisor to help execute the production of our daily menus
- Prepare and produce single or multiple dishes during production, maintain the highest quality standards
- Work as part of a team, be helpful and considerate to others both in and out of the kitchen
- The ability to multitask and work in a fast paced, high pressured environment
- Communicate effectively with all kitchen and delivery staff
- Assist in maintaining a clean kitchen and prep area
- Collect ingredients and appropriate kitchen supplies required for item preparation
- Uphold the highest culinary standards including but not limited to: proper knife skills, ability to operate kitchen equipment, savory and baking skills and techniques, packing and storing cooked in raw food product to ensure quality and freshness and consistently use safe and sanitary food handling practices
- Assist with inventory management, food receiving, food packaging and and labeling and sorting of food deliveries
- Assist with researching and developing new dishes for our weekly menu
- Assist with donor kitchen visits to help identify usable foods for the Rethink kitchen
- Properly labeling food in accordance with Rethink's food labeling procedures
- Properly fill out forms and paperwork to track cooling temperatures, food and deliveries

Job Requirements:

- NYC Food Handlers Certification and ServSafe, or obtain within the first 30 days of employment
- Minimum 1 year experience in medium to high volume kitchen required
- Professional, reliable, enthusiastic
- Catering and event experience a plus
- Have a good attitude and willing to take instructions and work well with others
- Have a passion for cooking, understand product utilization, food quality and seasonal ingredients
- Clean, well organized and detail oriented
- Self motivated individual who takes initiative, and is always looking to grow and learn
- Ability to embrace an environment that is rapidly growing and changing to adapt to new business demands



- Must be able to stand, bend, stretch, and lift, and carry heavy materials

What You Bring to the Table:

- Commitment to embodying our **Family Values** of:
 1. **Integrity:** Doing the right thing and using sound judgement even when no one is looking
 2. **Excellence:** Doing what needs to be done, as well as it can possibly be done
 3. **Kindness:** Constantly practicing being kind to staff, donors, partners and those that surround you in your everyday life.
 4. **Entrepreneurial Spirit:** Seeing opportunities others haven't and creating opportunities others wish they had thought of first

Rethink Food is proud to be an Equal Opportunity Employer. We do not discriminate on the basis of race, color, creed, religion, gender (including gender identity or expression), pregnancy, childbirth or related medical conditions, sexual orientation, marital status, domestic violence, sexual violence or stalking victim status, ancestry, national origin, alienage or citizenship, age, disability, military or veteran status, genetic information or predisposing genetic characteristic, or other protected status.

Note

This job description in no way states or implies that these are the only duties to be performed by the employee(s) incumbent in this position. Employees will be required to follow any other job-related instructions and to perform any other job-related duties requested by any person authorized to give instructions or assignments. All duties and responsibilities are essential functions and requirements and are subject to possible modification to reasonably accommodate individuals with disabilities. To perform this job successfully, the incumbents will possess the skills, aptitudes, and abilities to perform each duty proficiently. Some requirements may exclude individuals who pose a direct threat or significant risk to the health or safety of themselves or others. The requirements listed in this document are the minimum levels of knowledge, skills, or abilities. This document does not create an employment contract, implied or otherwise, other than an "at will" relationship.

The company is an Equal Opportunity Employer, drug free workplace, and complies with ADA regulations as applicable.