



CHANGE THE WAY PEOPLE EAT. SO YOU CAN CHANGE THE WORLD.

LINE COOK

CONSCIOUS KITCHEN TEAM

justbekitchen.com

WHO WE
ARE

If you want to change the world by changing the way people eat then apply today. This isn't just a job. This is a mindful movement to put kindness on a plate.

Just BE Kitchen is a gluten, grain and refined sugar-free fast casual operation. We don't want to serve food. We want to re-invent how food is served. From a conscious kitchen.

If you want to live a more mindful & holistic lifestyle, are interested about conscious cooking, have food allergies or people in your family suffer from food allergies – please come work with us and

MAKE. A. DIFFERENCE.



WHY YOU WANNA

WORK WITH US

Because you want to do something with meaning. You want to Eat Great.
Feel Great. So you can BE Great. And you want others to as well.

And because you wanna get paid for doing something freaking amazing.
And learn new skills. And put more kindness into this world.



WHO YOU ARE

- Desire to be happy & gracious.
- Have a strong moral character & solid work ethic.
- Are self-aware & take responsibility for your actions.
 - Seek joy in a job.
 - Want to THRIVE just not SURVIVE at work.
- Passionate – or want to learn more – about healthy eating.
- No experience necessary but ++ if you have restaurant experience.



HERE ARE YOUR RESPONSIBILITIES

Our goal is to serve the yummiest, scrumptious, healthiest food. We call this consciously cooking. As a cook in our Conscious Kitchen Team, you will be literally – helping to serve kindness on a plate. Time will be spent assembling salads, building menu items, firing up plates – but all members in both the Kitchen Team and Customer Experience will interact and ensure guests feel welcomed and nourished.

Your role includes:

- Understanding & following our standardized cooking recipes, processes & execution.
- Food preparation: washing, chopping, weighing, mixing & measuring raw ingredients from meat, veggies & starches.
- Review food orders & ensure guest requirements are properly noted, prepared & cooked accordingly.
- Honor high standards in food preparation & assume responsibility for quality & quantity of products served while working on several different orders simultaneously.
- Ideally you will be familiar with large-volume cooking equipment such as ovens, grills, slicers, etc.
- Master at removing bottlenecks & highly efficient.
- When necessary, wash & maintain clean dishes, glassware, flatware, trays, pots & pans using dishwashers or washing manually including putting dishes away as necessary.
- Ensure kitchen work areas, equipment, and tools are clean and in orderly condition. Adhere to the kitchen mantra “Make it Nice” & use best judgement.
- Culinary education or strong related work history is a plus.
- Basic knife skills a plus.

COMPENSATION

EXPECTATIONS

Part time (20-30 hrs/week) or full time (35-40 hrs/ week), morning, afternoon and night time employees. Pay starts at \$9/hour, and increases based on experience plus tip sharing!!

BE THE CHANGE

Apply Here:

justbekitchen.com/just-be-hiring



Just BE Kitchen provides equal employment opportunities (EEO) to all team members and applicants for employment without regard to race, color, religion, sex, national origin, age, disability or genetics. This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation and training.