

#### CHANGE THE WAY PEOPLE EAT. SO YOU CAN CHANGE THE WORLD. APPLY TODAY.

#### SHIFT LEADER/SUPERVISOR

**CUSTOMER KINDNESS GURU – CUSTOMER KINDESS TEAM** 

justbekitchen.com/just-be-hiring



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.





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.





- 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.



# RESPONSIBILITIES

As a SHIFT LEADER/SUPERVISOR of our Customer Kindness Team, you're literally a Customer Kindness Guru. You are the BEST at making guests and team members alike feel cared for and have an excellent experience. As a guru, you will be able to jump into any station in the kitchen at any point, follow opening and closing procedures & be proud that all guests leave feeling taken care of, nourished & have an incredible experience. You are the right-hand team to the company leadership and essential to the success of the location. You:

- •Has a "guest comes first" attitude & is kind, efficient, thinks on the fly and is able to manage any tricky situations that arise
- •Exudes Just BE Kitchen values in all decisions and communication
- Excellent communication skills to effectively interact with guests and coworkers.
- •Ensure team and guest safety at all times by practicing, monitoring, and reinforcing food safety procedures according to policy and health/sanitation regulations.
- •Set up for efficient flow of the line with plates, foods, condiments, & garnishments for each shift.
- •Ensure food required by guest is prepared and cooked according to instructions on special orders
- •Learn, excel and train others on our Coffee and Cocktail programs
- •Ability to give direction to the team to ensure proper work flow and service.

- Ability to take the lead in assisting with cleaning tasks.
- Follow standardized recipes, cooking methods, portion controls, & packaging.
- •Groomed & dressed appropriately to deliver our brand experience.
- Has a flexible schedule to work based on business needs
- •Restaurant/café experience a ++.
- •Lead by example for TIPS & alcohol service
- •Responsible for the daily cash, safe, keys, paychecks etc.
- •Be a "trainer for trainers" with POS system & ability to teach staff
- Review data from POS and other systems and convert into meaningful analysis for JBK execs
- •Understand other tech systems (eg. Digital signage) and operate effectively
- Daily reports to management team
- Employee discipline and follow through
- Staff scheduling



Part time (20-30 hrs/week) or full time (35-40 hrs/ week), morning, afternoon and night time employees. Pay Depends on Experience, plus tip sharing!!

## BE THE CHANGE

Apply Here:

*justbekitchen.com/just-be-a-team-member* 

