KITCHEN TEAM OVERVIEW

Todo Verde Mission
Todo Verde is a woman of color owned food business inspired by Latin American roots and flavors that provides healthy and delicious plant-based culturally relevant dishes to the East Los Angeles community and beyond. Our team is committed to advancing food equity in our neighborhoods, and are working to create lifestyle shifts in healthy eating and self care through awareness and access to naturally good food.

Kitchen Team Description
Todo Verde's Kitchen Team Member is responsible for assisting with kitchen operations, communicating with other kitchen staff, communicating low inventory levels, maintaining a sanitary and organized environment, and practicing health code regulations to provide safe food to our community.

Kitchen Team Positions
Line Cooks
Prep Cooks
Kitchen Porters

Essential Duties
- Keep eyes on a lot of elements including food standards, costs, safety, etc.
- Communicate with team especially during heavy shifts, resolving conflicts and getting the job done
- Assist with maintaining inventory levels and conduct full weekly inventory
- Assist with menu changes and adjustments based on seasonal availability
- Food preparation using high-power blenders, knives, citrus squeezers, etc.
- Use standardized and non-standardized recipes and ingredients to prepare, create, and process foods
- Knowledgeable and practice food safety codes and governing standards; federal, state, local and accreditation agencies
- Check food temperatures frequently throughout shift and notify team immediately of any food out of compliance
- Inspect items for integrity and dispose outdated and less than maximum quality products
- Maintain equipment, utensils and surface areas in clean orderly condition, compliant with food codes and regulatory agencies
- Stock food and packaging products
- Transport and replenish food and supplies inventory
- Assemble and serve food dishes at events as requested
- Assist in other areas as requested

Additional Requirements and Responsibilities
- Valid ID or driver’s license
- Food handler permit/certificate
- Physically capable of lifting 60 pounds for loading and unloading
- Physically capable of standing for long periods of time
- Demonstrate a commitment to service, organization mission and professionalism at all times
- Engage with customers, recommend products
- Treat food with respect, appreciation, and love

Availability
20-25 hours per week typically Tuesday - Sunday

Pay Rate
Starting rate at $16 hourly depending on experience level

If you think you’d be a great fit for the team, please email your resume to us at info@todoverde.org