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.

Bar Staff Team Description
Todo Verde’s Bar Staff Team Member is responsible for assisting with bar operations, preparing beverages for patrons and serving them at the bar, communicating with other bar staff, communicating low inventory levels, maintaining a sanitary and organized environment, and practicing health code regulations to provide safe beverages to our community.

Bar Staff Team Positions
Bartender
Barback

Essential Duties
● Taking beverage orders from customers and serving drinks as requested, paying extreme attention to detail
● Assessing customer preferences and making drink recommendations, providing a positive, friendly, and timely guest experience
● Collecting money for drinks served and providing change as needed
● Checking identification to verify legal age requirements for all customers
● Limiting customer problems by restricting alcohol intake and attempting to curtail inappropriate behaviour
● Keep eyes on a lot of elements including beverage standards, costs, safety, etc.
● Organize the bar area to streamline drink preparation and inventory
● 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
● Beverage preparation using high-power blenders, knives, citrus squeezers, etc.
● Use standardized and non-standardized recipes and ingredients to prepare, create, and process beverages
● Knowledgeable and practice safety codes and governing standards; federal, state, local and accreditation agencies
● Inspect items for integrity and dispose outdated and less than maximum quality products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 beverages and packaging products
● Transport and replenish beverage and supplies inventory
● Assemble and serve beverages at events as requested
● Assist in other areas as requested

Additional Requirements and Responsibilities
● Valid ID or driver’s license
● Food handler permit/certificate
● Accredited training in responsible beverage service
● 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 and beverage 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