Todo Verde Mission
Todo Verde is a woman-owned catering business inspired by our Latin American roots that provides healthy and delicious plant based dishes, agua fresca, and superfood smoothies on the Eastside of Los Angeles and beyond. Our team is committed to advancing food equity in our neighborhoods, and are doing this by providing a variety of affordable plant based food options. We are working to create lifestyle shifts in healthy eating and self care through awareness and access to naturally good food.

Team Member Description
Todo Verde Team Members are responsible for restaurant operations, creating a great customer experience, taking orders and cash handling, maintaining a sanitary and organized environment, and practicing health code regulations to provide safe food to our community.

Hourly Rate
$16 per hour, 15-20 hours per week

Essential Duties
- Operate a friendly and inviting point of sale environment for customers and help determine their orders
- Process all customer orders using square POS system to complete transactions
- Accept cash and return the correct change
- Demonstrate knowledge of effective customer service skills and areas of improvement for the company
- Relay customers’ orders to the kitchen staff
- Ensure all orders are delivered to the customers in a timely manner
- Respond to customer inquiries, issue receipts, and record customer suggestions
- Help kitchen staff when needed
- Food preparation using high-power blenders, knives, griddles, etc. as needed
- 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 and hold and cold holding 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- Inspect items for integrity and dispose outdated and less than maximum quality products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, surface areas, and hot and cold holding in clean orderly condition, compliant with food codes and regulatory agencies
- Stock food and packaging products
- Assist in other areas as requested
- Adhere to grooming and appearance standards

Additional Requirements and Responsibilities
- Flexibility to work during evenings and weekends
- U.S. work authorization documents
- Valid ID or driver’s license
- Physically capable of lifting 60 pounds for loading and unloading
- Physically capable of standing for long periods of time
- Maintain relationships with local farmers and small businesses
- Demonstrate a commitment to service, organization mission and professionalism at all times
- Engage with customers, recommend products
- Treat food with respect, appreciation, and love