

Butter Beans Inc. is a nutritional food service provider that serves healthy lunches to students and teachers of Nursery through 12th grade schools. We pair our food services with wellness education so that students and teachers learn about the food and how to make healthy eating choices. We are located in Brooklyn, NY.

This exciting start-up seeks a talented and motivated individual looking to work on a team with shared goals of promoting healthy eating to students in the role of a Food Service & Facilities Assistant. The role is part time, following a school schedule, and is based in either Brooklyn or Manhattan. The candidate will be responsible for serving lunch, washing dishes and maintaining the cleanliness and order of the kitchen. The candidate will have good communication skills, great attention to detail, and be friendly.

The ideal candidate must enjoy working with all school-aged children, and interacting with parents and school administrators. Previous experience with dish washing, and serving food in a commercial environment a plus.

Summary of Duties:

Food services at the School:

- Assist with serving in buffet line for the first 10 to 12 minutes of 2 lunch periods.
- Wash all dishes as they are put in the dish area.
- Help with any fruit prep as necessary.
- Help replenish the cold and hot bars during the lunch services as necessary.
- Wash all dishes/pans and set them to dry during the shift. Finish up dishes at the end and dry as necessary.
- Wipe down all surfaces with bleach water at the very end.

Facilities Assistant at Butter Beans kitchen:

- Assist with washing lunchboxes, drying them and putting them away.
- Assist with other kitchen cleaning duties including but not limited to: cleaning the sinks, floors, bathroom, etc., taking out the trash, cleaning the walk-in, other refrigeration, and other equipment.

The ideal candidate will provide world-class customer service with an emphasis on courtesy, especially while working at the school. Assists customers and communicates positively in a friendly manner. Acknowledges customers, smiles and makes eye contact. Asks questions to determine, verify and solve problems. Alerts the manager, or proper point of contact for help when problems arise.

Adheres to safety regulations and standards. Uses required safety equipment, and observes safe work procedures. Promptly reports any observed workplace hazards, and any injury, occupational illness, and/or property damage resulting from workplace mishaps to the immediate supervisor.

<u>Skills and Knowledge:</u> Skill to perform tasks with several steps and use judgment in the performance of sequential tasks. Must work with a sense of urgency so that all work is completed in a satisfactory and timely manner.

<u>Responsibility:</u> Follow specific oral or written instructions when changes or new assignments are made. The supervisor periodically checks to see that work is done on time and according to instructions.

<u>Physical Effort:</u> Work involves light to moderate physical effort such as frequently lifting or moving objects, constant standing and walking.

To Apply: Please send your resume, and references to Flora Kohane at flora@butterbeanskitchen.com.