



Kitchen Staff - Job Announcement

FLSA: Part Time and Full Time positions, non exempt, hourly

Salary Range: \$17-20 per hour

Reports to: Team leader , TMRR FOODS

Work Location: In Person-Los Angeles, CA

The Kitchen Staff must complete the California State Food Safety Certification upon hiring. (approx \$10 and can be done online)

Job Summary:

The Kitchen Staff will be responsible for creating quality and tasty dishes including sauces, appetizers, pizzas, sandwiches and dessert by consistently being involved in the complete process from start to finish.

Duties and Responsibilities, but not limited to:

- Consistently create quality appetizers, main entrees, sauces, dips and dessert by following all recipes accordingly.
- Prep all ingredients including a variety of meats, vegetables and other items utilizing multiple types of kitchen equipment
- Inspect all ingredients for fresh and quality appearance and appropriate texture
- Label and store each container, always rotating (FIFO)
- Responsible for a clean and sanitary work area at all times.
- Practice safe food handling and equipment safety at all times
- Efficient use of time in all duties of a Kitchen Staff including opening and closing duties
- Quality check on all food items.

- Prep, cook and box all catering related food
- Daily inventory of all food items and communicating all 86'd items.

Required Qualifications:

- Efficient communication skills in ASL.
- Ability to taste a wide range of dishes is a must, including but not limited to assorted meats (pork, beef & poultry), vegetables, dairy products, gluten, sauces and spices.
- Ability to think fast on work-related problems and come up with immediate solutions
- Ability to carry out multiple tasks and responsibilities at the same time and complete them in record time without erring
- Ability to remain composed in all environments.
- Ability to enforce the standards and policies of the restaurant on other members of staff
- Excellent time management and ability to prioritize tasks.
- Willing to be trained in all duties

Desired Qualification:

- Some experience in the field of food industry is an added advantage but not required.

Work Environment:

- TMRR FOODS operates in a small ghost kitchen that also sells via farmer's markets, pop up booths, catering events and such which mean moving about in tight spaces, setting up and breaking down booths, plus exposure to sun, rain and wind.
- The work environment is performed in sitting, standing and walking; must be able to be stationary or move for up to 4 hours with no more than a standard 10 minute rest break.
- Pace is job-set, meaning the pace varies depending on the kitchen activities.
- There will be kitchen equipment throughout the kitchen. Must be able to handle or inspect when necessary.

- Bulk items (approx 25 lbs) to move when necessary.

Perks:

- Work in Deaf & ASL centric environment with full access to communication.
- Warm and inviting atmosphere.
- Engage in food industry related activities and events.
- Discount on food items
- Cross training in other areas to increase employability.
- Career advancement opportunities.

About TMRR Foods LLC:

TMRR Foods LLC is a Los Angeles-based ghost kitchen with a unique approach: offering an innovative menu of delicious items for takeout, delivery, and catering orders only. By focusing solely on delivery, takeout, and catering, TMRR Foods commits to providing high-quality food and services while prioritizing a welcoming environment & empowering a diverse and inclusive team of Deaf employees.



TMRR provides equal employment opportunities to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity or expression, or any other characteristic protected by federal, state or local laws.

This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation and training.

To apply for this position: Email resume to info@tmrrfoods.com (PDF format only) and indicate in the email of your interest in either the part time or full time position.

Position open until filled