



Team Leader-Job Announcement

FLSA: Full Time, non exempt, hourly

Schedule: Day and Evening Shifts *Wednesdays through Sundays

Salary Range: \$21-\$25 per hour/\$43,680-\$52,000 per year

Reports to: Founder, TMRR FOODS

Work Location: In Person - Los Angeles, CA

The Team Leader must complete the California State Food Safety Manager Certification upon hiring.

Job Summary:

The Team Leader will ensure daily operations of the business are on task and provide support to the team to ensure consistent service. The Team Leader is responsible for training & leading the team of employees using TMRR materials to improve the team member's performance by providing hands-on and engaging materials.

If the employees are unable to work, the Team Leader will work with the other Team Leader and Business Assistant to call in alternates to cover for them or fill in themselves.

The Team Leader is also responsible for communicating the company's goals, safety practices, and deadlines with the team.

Duties and Responsibilities, but not limited to:

- Work closely with the Manager on a regular basis.
- Provide leadership and encouragement to the team by working closely with all staff on a regular basis.

- Plan and oversee scheduling for staff including coverage for absent staff.
- Work with the founder and team leader to ensure top quality food and for compliance to labor laws.
- Lead staff through Standard Operating Procedures for all components of the business operations.
- Manage and organize all payment transactions, cash and paperwork duties.
- Responsible for training and certifying new team members in all areas of the restaurant.
- Responsible for training and hands-on sessions for all areas of restaurant operations including opening and closing duties, sanitation compliance, prepping, storage and labeling food keeping to the FIFO rule, and safety procedures with all kitchen equipment.
- Work with Business Assistant to review inquiries and complaints of customers, catering, vendors and food merchants.
- Work with the other Team Leader and Business Assistant in reviewing performance metrics for accuracy and speed of delivery.
- Work with the team to meet sales goals.
- Lead all catering services.
- Various Operational Duties.

Required Qualifications:

- Efficient communication skills in ASL and written English.
- Ability to taste a wide range of dishes 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 and handle multiple tasks simultaneously.
- Ability to remain composed in all environments.
- Ability to enforce the standards and policies of the kitchen on other members of staff.

- Ability to make independent decisions.
- Excellent time management and ability to prioritize tasks.

Desired Qualifications:

- Experience in the field of food industry management is an added advantage.
- Possess first-hand experience with serving of foods and beverages.
- Experience in sales and customer service.

Work Environment:

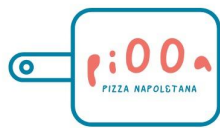
- TMRR FOODS operates in a small ghost kitchen that also sells via farmer's markets, pop up booths, catering events and such which mean moving about in tight spaces, setting up and breaking down booths, plus exposure to sun, rain and wind.
- The work environment is performed in sitting, standing and 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 & cover letter to info@tmrrfoods.com (PDF format only)

Position open until filled