



Team Member at Loveless Biscuit Kitchen

Job Description

The Loveless Cafe is an iconic restaurant with an abundant amount of history and a wonderful reputation in the Nashville area. The Loveless is now managing a new food concept called the Loveless Biscuit Kitchen, located in the Shell gas station on the corner of Hwy 100 and McCrory Lane. Be part of our newest team today!

Excellent benefits are available such as:

- Medical/Dental/Vision/Life Insurance & flexible supplemental insurances
- Company Matched 401(k) - free money to help build your retirement
- Student Loan Payment Plan - we will help pay your student loans
- Paid Parental Leave - available for new mothers and fathers
- Paid Time Off (PTO) and Paid holidays
- Professional Development opportunities

Benefits are available for eligible employees beginning as early as 60 days, promoting from within the company is encouraged and practiced regularly! Seeking both part-time and full-time associates for first or second shifts: (6am-2pm or 1pm-9pm).

IMPORTANT: Please make sure you are comfortable with our location and commute before applying.

Job Objective

Sell and serve food and drinks in a professional manner, providing an excellent experience for all customers and guests of the establishment. Accurately and efficiently cook meats, fish, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all hot menu item plates.

Essential Functions

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Greet customers as they approach the counter and/or drive-thru
- Interact with all guests in a friendly and fast manner
- Provide guests with information regarding the day's deals and discount options
- Maintain current knowledge of menu items to assist customers in making decisions
- Take orders and enter them into the POS system
- Take cash and credit or debit cards against orders and tender change and process cards
- Inform customers the amount of time it will take for their order to be prepared
- Relay food order to the kitchen and follow up on it
- Assist in preparing/packing orders and ensure that condiments/napkins/utensils are included
- Fill drinks from fountains and ask customers about their preferences for ice
- Hand customers their orders and thank them for their business
- Ensure counters and dining tables are kept clean and sanitized at all times
- Tally cash register at the end of each shift and report any discrepancies immediately
- Communicate with vendors/suppliers to ensure that adequate stock of supplies is maintained
- Prepare and serve food items to dine-in customers
- Strive to exceed our guests' expectations
- Report to work in a neat and clean uniform
- Well-groomed hair and personal hygiene are essential
- Re-stocking of supplies and inventory
- Prepare a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment
- Assume 100% responsibility for quality of products served.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.

- Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment.
- Prepares item for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Follows proper plate presentation and garnish set up for all dishes.
- Assists in food prep assignments during off-peak periods as needed.
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Performs other related duties as assigned by the Executive Chef or manager-on-duty.

Competencies

Customer Focus

Food Safety

Flexibility

Time Management

Teamwork Orientation

Qualifications

Must be 18+ years of age

High School Diploma/GED or 4+ years' experience

Prior experience in kitchen preparation and cooking is preferred

Special Position Requirements

Valid Tennessee Driver's License

Must have availability to work a changing schedule

Will work nights, holidays, and weekends

Preferences

Serve Safe Certified

Multi-lingual

Prompt and Reliable

Self-starter that can also motivate others

Commitment to making every dish the best quality possible

Organized and clean

Problem solving skills

Able to take and give direction

Work well in team environment

Ability to multi task

Work Requirements

Be able to work in a standing position for long periods of time

Be able to reach, bend, stoop and frequently lift up to 50 pounds

Must be able to communicate clearly with managers, kitchen and serving personnel

Why Join our Company?

The Loveless Cafe is locally owned and operated in Nashville, which means that every purchase supports local jobs, causes, and community initiatives. Our company has been a part of the Nashville community for generations, and we do our best to give back at every opportunity. To demonstrate, we even have a dedicated Community Relations Specialist on-site! Transparent leadership, competitive benefits and a safe, enjoyable work environment are key drivers in our company culture. We are committed to not only providing a great experience for our customers and community, but also an inclusive space to foster employee ambitions. Our commitment to these core values enable us to cultivate our employees' professional strengths and help each individual achieve their full potential.

The Loveless Cafe GP is an equal-opportunity employer and is committed to hiring and maintaining a capable and committed workforce. EOE/M/F/D/V

Job Types: Full-time, Part-time

Pay: \$12.00 - \$14.00 per hour

COVID-19 considerations:

The Loveless Biscuit Kitchen is following all guidance from local health officials and the CDC