

Line cook

The Cheesy Chick Food Truck

Driving Focus

To ensure customers leave food truck stops with a full stomach and a positive feeling, as the point person for daily Cheesy Chick operations. To do this, you will lead the efficiency and effective operation and responsibility of truck, including cleanliness, equipment care, food quality/consistency, food safety, employee directing, exemplary customer service, and driving.

Who YOU Are

The cheesy manager is a natural leader, with strong communication skills, who is well organized and works well under pressure throughout the day. The member should be the role model for the rest of the truck workers, acting as a liaison between the numbers and reality of the customer experience for the cheesy chick event.

Experience and Education:

- A high school diploma or GED
- A valid state driver's license
- At least 2 years in a food service environment preferred

What You Will DO!

The following are the desired outcomes of the cheesy manager.

- To manage efficient operation and responsibility of restaurant, including cleanliness, equipment care, food quality/consistency, and food safety;
- To ensure every customer receives the best possible food experience, leaving with a full stomach and positive feeling.

Functional Responsibilities:

- Orchestrate proper work flow during restaurant service between, Grinder and Maitre : D
- Orchestrate after service changeover between other members and managers
- Monitor food portioning, quality, and safety before during and after restaurant service
- Assemble food products quickly, cleanly and to cheesy expectations.
- Utilize approved food production standards to ensure proper quality, serving temperatures, and standard portion control.
- Serve customers in an efficient and friendly manner; thank patrons and kindly invite them back for future dining.
- Resolve customer concerns and represent company in a courteous and friendly manner in all customer interactions.
- Properly store foods in designated areas following proper dating and labeling procedures.

Required experience:

- Food Service: 1 year
- Management: 1 year