# **Lunch Manager Job Description**

$11/hour

35-40 hours/week

Not seasonal, year round

Monday-Friday 8am-3pm

## **Responsibilities**

· Cook lunch for the Cecil K’s hotcase, to be served 11am – 1pm, Monday – Friday

· Plan lunch recipes (create or research) to use the ingredients available from internal inventory

· Cook a wide variety of dishes from pot roast, to casseroles, to fried chicken and all kinds of sides

· Work independently to deliver a successful, low-waste hotcase, 5 days a week

· Photograph food and write menus in advance to publicize on Social Media

## **Qualifications**

· Positive attitude with customers and co-workers

· Personality fit into our close-knit family business

· Good cook, can make a wide variety of tasty dishes

· Exceptional hygiene, both personal and in the kitchen. Food safety is of the utmost importance.

· Excited to learn and try new recipes

· Can follow a recipe but can also create a dish just by looking at a pile of ingredients

· Flexible and quick learner

· Engaged and enthusiastic about bring value to Cecil K’s

· Physically active and able to lift 60 pounds, most days. Other than breaks, the work is on your feet and moving the whole time.

· Shops at Cecil K’s products and services is a bonus

## **Interview Process Overview**

· Step 1: Phone Interview with Manager

· Step 2: In person Interview with Manager, Store Manager (SM), and Owner

· Step 3: Pays $150, Shadow Manager

o 3 day schedule set up front

o 4-6 hours per session

o Owner attends to observe the third session

## **Compensation and Incentive Overview**

· $11 / hour with a 90 day review to determine whether to continue employment

· No benefits but the Lunch Manager gets 5% of every $1,000 ($50) for every $1,000 Revenue over $8,000/month, paid monthly by the 15th of the following month.

o Example: if revenue was over $9,000 incentive would be $50. Over $10,000 incentive would be $100, etc.