



FULL-TIME SOUS CHEFS AND LINE COOKS AT REPOSADO IN PALO ALTO, CA

**APPLY BY EMAIL BY SENDING YOUR RESUME TO events@reposadorestaurant.com
OR IN PERSON BETWEEN 2:00 PM AND 4:30 PM AT 236 HAMILTON AVE, PALO ALTO**

Currently hiring Sous Chefs and Line Cooks for Reposado in downtown Palo Alto. Reposado features Mexican cuisine in a contemporary setting.

Our mission statement is "Simple food done well."

We are known for serving some of the best food and service on the Peninsula. We have achieved this by hiring hard-working talent who share our commitment to excellence. We encourage individual growth and challenge ourselves to always improve ourselves.

In particular we are searching for working Chefs with a passion for what they do and opportunity to grow.

SOUS CHEF RESPONSIBILITIES:

- Overseeing the daily operation of the kitchen
- Menu/event planning including recipe and product development
- Hiring/staffing
- Scheduling
- Staff training including support documentation
- Control profit and loss, food and labor costs
- Ensure safety and sanitation, and general maintenance of facilities.

Candidates should have:

- Chef de Cuisine, minimum of 2 years supervisory experience
 - Sous Chef minimum 1 year supervisory experience
 - Certification, AOS or equivalent in culinary a plus
 - Strong organizational skills
 - Proficient in Word and Excel
 - Reliable transportation to and from work
 - Authorized to work in the United States
- Ability to maneuver around all areas of the kitchen, stand for periods for up to 10 hours, work in close quarters, bend, scoop, reach, push and pull, and lift trays up to 25 lbs., and lift other food products and boxes up to 50 lbs

Benefits:

- Medical Insurance
- Dental Insurance



PART-TIME SERVER FOR DINNER SHIFT AT REPOSADO IN PALO ALTO, CA

**APPLY BY EMAIL BY SENDING YOUR RESUME TO events@reposadorestaurant.com
OR IN PERSON BETWEEN 2:00 PM AND 4:30 PM AT 236 HAMILTON AVE, PALO ALTO**

We are conveniently located 2 blocks from Caltrain.

We ask all applicants to understand the positions consist of attentive guest service, focus and acknowledgement of the guest, food/wine/beverage knowledge to answer and guide the guest.

All service positions require ability to maneuver around all areas of the restaurant and stairways, stand for periods for up to 4 hours, work in close quarters, bend, scoop, reach, push and pull, and lift trays up to 25 lbs. and bulk food products and cases up to 50 lbs. All positions that work directly with the guest must be able to understand and speak conversational English.

Bartender and server candidates should have:

- -Minimum of two years full service/fine dining experience
- -Guest focus approach to their positions
- -Strong communication skills
- -Pleasant demeanor and love working with people
- -Available to work evenings and weekends including Sunday
- -Have reliable transportation

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Benefits:

- Medical Insurance



FULL-TIME BREAKFAST COOKS

AT PALO ALTO CREAMERY IN PALO ALTO

APPLY BY EMAIL BY SENDING YOUR RESUME TO ericb@scratchmntview.com

OR IN PERSON FROM 10:00 TO 11:00 AM AND 2:00 PM TO 4:00 PM AT 566 EMERSON ST, PALO ALTO

Now hiring am breakfast cooks and fry cooks to work at The Palo Alto Creamery in downtown Palo Alto.

Cooks should have:

- Minimum of one-year line cooking experience
- Knowledge of basic cooking techniques and knife scales

Dishwashers, Pantry and Prep Cooks

- No experience necessary.
- Will train the person with the right attitude

All applicants should have:

- Guest focus approach to their positions
- Strong communication skills
- Pleasant demeanor and love working with people
- Available to work evenings and weekends including Sunday
- Have reliable transportation
- Ability to stay calm in high pressure situations

We ask all applicants to understand the positions consist of attention and focus on details to deliver a consistent food product to the guest. All positions must be available to work weekends and holidays. All applicants will need to have a valid food handler's card or complete a course in food handling during the training.

All kitchen positions require ability to maneuver around all areas of the restaurant and stairways, stand for periods for up to 4 hours, work in close quarters in a warm kitchen, bend, scoop, reach, push and pull, and lift trays up to 25 lbs. and bulk food products and cases up to 50 lbs.

Benefits:

- Medical Insurance
- Dental Insurance



FULL-TIME RESTAURANT GENERAL MANAGER AT PALO ALTO CREAMERY IN PALO ALTO

APPLY BY EMAIL BY SENDING YOUR RESUME TO erich@scratchmntview.com

OR IN PERSON FROM 10:00 TO 11:00 AM AND 2:00 PM TO 4:00 PM AT 566 EMERSON ST, PALO ALTO

Currently interviewing for Restaurant Managers for the Palo Alto Creamery in downtown Palo Alto. The Palo Alto Creamery is a classic American diner with bakery with an emphasis on "simple food done well" and food prepared from scratch.

Located in downtown Palo Alto the restaurant has been in operation since 1923 and under current ownership since 1988. We are known for serving some of the best food and service on the Peninsula. We have achieved this by hiring hard-working talent who share our commitment to excellence. We encourage individual growth and challenge ourselves to always improve ourselves.

In particular we are searching for working managers with a passion for what they do and opportunity to grow.

MANAGER RESPONSIBILITIES:

- Responsibilities include overseeing the daily operation of the restaurant in cooperation with the Chef de Cuisine and management team, hiring/staffing, control profit and loss, and ensure safety and sanitation, and general maintenance of facilities. Candidate must also demonstrate ability to grow sales through staff education, guest satisfaction and local store marketing opportunities.
- Ability to maneuver around all areas of the kitchen, stand for periods for up to 10 hours, work in close quarters, bend, scoop, reach, push and pull, and lift trays up to 25 lbs., and lift other food products and boxes up to 50 lbs.
- Authorized to work in the United States
- Wine and spirit knowledge
- Proficient in Word and Excel.
- Strong organizational and communication skills.
- Minimum of 2 years restaurant management experience.
- Strong organizational skills
- Reliable transportation to and from work.

Ability to maneuver around all areas of the kitchen, stand for periods for up to 10 hours, work in close quarters, bend, scoop, reach, push and pull, and lift trays up to 25 lbs., and lift other food products and boxes up to 50 lbs

Benefits:

- Medical Insurance
- Dental Insurance



FULL-TIME SOUS CHEF AND LINE COOKS AT SCRATCH IN MOUNTAIN VIEW

APPLY BY EMAIL BY SENDING YOUR RESUME TO erich@scratchmntview.com

OR IN PERSON FROM 2:00 TO 4:30 PM AT 401 CASTRO ST, MOUNTAIN VIEW

We are known for serving some of the best food and service on the Peninsula. We have achieved this by hiring hard-working talent who share our commitment to excellence. We encourage individual growth and challenge ourselves to always improve ourselves.

In particular we are searching for working Chefs with a passion for what they do and opportunity to grow.

Respond by email or apply in person between 2:00 pm and 4:30 pm at 401 Castro St, Mountain View, CA 94041

SOUS CHEF RESPONSIBILITIES:

- Overseeing the daily operation of the kitchen
- Menu/event planning including recipe and product development
- Hiring/staffing
- Scheduling
- Staff training including support documentation
- Control profit and loss, food and labor costs
- Ensure safety and sanitation, and general maintenance of facilities.

Candidates should have:

- Chef de Cuisine, minimum of 2 years supervisory experience
- Sous Chef minimum 1 year supervisory experience
- Certification, AOS or equivalent in culinary a plus
- Strong organizational skills
- Proficient in Word and Excel
- Reliable transportation to and from work
- Authorized to work in the United States

Ability to maneuver around all areas of the kitchen, stand for periods for up to 10 hours, work in close quarters, bend, scoop, reach, push and pull, and lift trays up to 25 lbs., and lift other food products and boxes up to 50 lbs

Benefits:

- Medical Insurance
- Dental Insurance



**PART-TIME SERVER AND BARTENDER
FOR DINNER SHIFT
AT THE BRITISH BANKERS CLUB IN MENLO PARK**

**APPLY BY EMAIL BY SENDING YOUR RESUME TO events@britishbankersclub.com
OR IN PERSON BETWEEN 2:00 PM AND 5:00 PM AT 555 SANTA CRUZ, MENLO PARK**

We are conveniently located 1 blocks from Caltrain.

We ask all applicants to understand the positions consist of attentive guest service, focus and acknowledgement of the guest, food/wine/beverage knowledge to answer and guide the guest.

All service positions require ability to maneuver around all areas of the restaurant and stairways, stand for periods for up to 4 hours, work in close quarters, bend, scoop, reach, push and pull, and lift trays up to 25 lbs. and bulk food products and cases up to 50 lbs. All positions that work directly with the guest must be able to understand and speak conversational English.

Bartender and server candidates should have:

- -Minimum of two years full service/fine dining experience
- -Guest focus approach to their positions
- -Strong communication skills
- -Pleasant demeanor and love working with people
- -Available to work evenings and weekends including Sunday
- -Have reliable transportation

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