



BANANE- COOK JOB DESCRIPTION

Plant-based Haitian Food

Organization: [BANANE](#)

Location: Van Nuys, CA

Organizational Overview: Established in 2021 in Los Angeles California, [BANANE](#) is an ode to Haitian cuisine and is here to enhance our community's lifestyle through traditional Haitian food with a hint of 21st century plant-based realness.

Chef Shaëlle, a Haitian born, US raised political refugee, hand makes the chips and ships them off to BANANE's new and recurring customers. One bite and you can taste the labor of love that goes into each batch of chips. Customers are encouraged and empowered to incorporate plantains into their everyday meals via BANANE's instagram and website where they can find video and written plant-based recipes.

Position Description:

The Cook will report to the CEO. S/he will do prep work, cook, pack and maintain a clean and neat environment while preparing BANANE chips, tea, cooked foods, and seasoning at our commercial and or home kitchen.

The ideal candidate(s) is passionate about holistic wellness. S/he must be a self-starter who has an acute interest in community development and eliminating the wellness gap. The Food Prep / Cook must possess exceptional organizational, and time management skills. These, along with ambition and a willingness to learn, are non-negotiable traits as BANANE is expanding and the position has the potential to grow!

Responsibilities include:

- Prep plantains and ingredients for market food production
- Cook **hot foods and meal items for farmers markets and popups**
- Fry and season plantain chips
- Prepare teas and seasoning blends
- Pack and label products for market sales
- Monitor and track kitchen inventory
- Maintain a clean, organized, and food-safe workspace
- Support improvements to production systems and workflow

Minimum Requirements:

- Experience cooking and frying with hot oil
- Ability to prep food for **high-volume market service**
- Experience in quick service restaurants, supermarkets, or fast-paced kitchens
- Ability to lift and carry up to 50 pounds
- Strong food safety awareness and good judgment
- Dependable, punctual, and organized
- Strong time management skills

Hours: 4-10 hours/ week

Compensation:

- \$17-20/ hour
- Entrepreneurial mentorship and guidance

Start Date: ASAP