

BANANE CHEF / FOOD PREP JOB DESCRIPTION

Organization: **BANANE**

Location: Los Angeles, CA

Organizational Overview: Established in 2021 in Los Angeles California, <u>BANANE</u> 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 Food Prep / Chef(s) will report to the CEO. S/he will do prep work, cook, pack and maintain a clean and neat environment while preparing BANANE chips and seasoning.

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:

- Prep plantains
- Cook and season plantains
- Label bags
- Bag plantain chips and seasoning
- Help strategize on how to improve BANANE production and systems

Minimum Requirements:

- Be 18 years of age or older
- Experience cooking/ frying with hot oil
- Be able to lift and carry up to 50 pounds
- Experience working in quick service restaurants, supermarkets, or fast paced environments
- Show great customer service skills
- Exercise good judgment in handling food
- Dependable and punctual

Hours: 8-16 hours/ week

Compensation:

- \$25-30/ hour
- Entrepreneurial mentorship and guidance

Start Date: ASAP