



BANANE- LINE COOK REP JOB DESCRIPTION

Plant-based Haitian Food

Location: Van Nuys, CA

Hours: 4–10 hours/week

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.

About the Role:

We're seeking a Part-Time Cook to prep and cook food items for farmers markets and popups, including plantain chips, hot foods, tea, and seasonings. This role also supports packing, labeling, inventory management, and overall kitchen operations.

Responsibilities:

- Prep plantains and ingredients for production
- Cook hot foods and meal items for markets and popups
- Fry and season plantain chips
- Prepare teas and seasoning blends
- Pack and label products for sale
- Monitor inventory and communicate supply needs
- Maintain a clean, organized, and food-safe workspace
- Support efficient kitchen operations and workflow

Compensation:

- \$18.42/hour

Qualifications:

- Tuesday, Friday, and Saturday availability
- Experience cooking and frying with hot oil
- Ability to efficiently prep food for high-volume market service
- Strong organizational and time management skills
- Food Handler certified
- Ability to lift and carry up to 50 pounds
- Reliable transportation
- Dependable, punctual, and able to work independently

Perks: 25% discount on BANANE products

Start Date: ASAP