

# 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
  - 3 day schedule set up front
  - 4-6 hours per session
  - 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 15<sup>th</sup> of the following month.
  - Example: if revenue was over \$9,000 incentive would be \$50. Over \$10,000 incentive would be \$100, etc.