



**Position: Team Member**  
**Reports to: Angelique Miller, Owner**

**Duties and Responsibilities:**

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  - Prepare produce – to include washing and cutting produce for deli, smoothie and/or hot food stations or menu specials
  - Production – preparation of all menu items with attention to standards of quality, quantity and presentation. May also prepare spreads, sauces and dressing as requested.
  - Operate assigned station during shift – to include opening/closing station as appropriate, cleaning and stocking station
  - Serving customers – to include taking orders to customers in dining room and bagging to-go orders
  - Cleaning – to include cleaning tables and bus station in dining room, loading, operating and unloading dishwasher, keeping sinks clean and free of food, emptying garbage, cleaning restroom, cleaning counters, equipment and floors in kitchen and dining room as assigned during shift
  - Stocking retail shelves
  - Cashier – to include greeting customers, taking orders with accuracy in person and via phone and conducting financial transactions
  - Other duties and projects as assigned

**Physical Requirements:**

Must be able to perform the following physical functions:

- Standing and walking for up to 8 or more hours, with appropriate breaks as allowed and required by California State Wage and Hour Law
- Frequent bending, reaching, grasping, holding and fine manipulation
- Occasionally lift and carry up to 50 lbs.
- Use of both arms and hands
- Ability to respond quickly to instructions in a noisy, fast-paced work environment and to communicate clearly
- Ability to smell
- Taste testing during food production to insure quality and consistency is required

I understand and accept the above duties and responsibilities

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Employee Signature

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Date

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Employee Printed Name

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Manager Printed Name

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Date