

PINOY HANDAAN JOB OPENING

Job Title – Line Cook

Available Shift – 6am-12noon, 3pm-9pm

Job Type - Part-time employee

Years of Experience - 1+ to 2 Years

Education Level - Some High School Coursework

Qualifications – Must possess a valid California Food Handler’s Certificate

Career Level - Entry Level

About the Job

Work in a team- oriented, high volume, fast paced, guest-centric environment to deliver on our promise of Great-tasting food, Affordability & Cleanliness (GA&C). Our passion for 100% guest delight.

Responsibilities:

- ✓ Preparing high quality food items to order for our guests
- ✓ Following recipe and presentation guidelines to meet or exceed guests’ expectations
- ✓ Coordinating food orders to support timely and efficient delivery to each table
- ✓ Ensuring proper food safety and sanitation standards to ensure guest safety
- ✓ Meeting special guest requests while ensuring same high quality standards

Compensation & Benefits

Entry Rate: \$10.00/hour

Pro-rated TIPS

Quarterly Performance Bonus

Uniform Allowance

Opportunities for Advancement

Flexible Schedule/Shifts

Job Title – Assistant Chef

Available Shift – 6am-12noon, 3pm-9pm

Job Type - Part-time employee

Years of Experience - 1+ to 2 Years

Education Level - Some High School Coursework

Qualifications – Must possess a valid California Food Handler’s Certificate

Career Level - Entry Level

About the Job

Designs and prepares meals by providing culinary expertise; promoting and providing quality food services; managing staff.

Responsibilities:

- ✓ Accomplishes culinary human resource objectives by recruiting, selecting, orienting, training, assigning, scheduling, coaching, counseling, and disciplining food production employees; communicating job expectations; planning, monitoring, appraising, and reviewing job contributions; planning and reviewing compensation actions; enforcing policies and procedures.
- ✓ Develops recipes and portion specifications by understanding consumer tastes and nutritional needs; anticipating emerging food and dining trends; reviewing product specifications; evaluating ease of menu preparation; applying established procedures and budgetary constraints.
- ✓ Oversees food preparation by overseeing portion size; controlling productivity; providing culinary leadership in areas of personal expertise; monitoring presentations, garnishments, and sauces.
- ✓ Improves menu quality and consistency by analyzing food production records and menu expenses; standardizing production recipes; promoting kitchen staff interest in quality improvement; studying, evaluating, and re-designing processes; implementing changes.
- ✓ Maintains food ingredients, food preparation, and general supplies by selecting and purchasing menu ingredients; evaluating the quality of fresh food and food product deliveries; maintaining general supplies; establishing inventory levels, re-order points, storage requirements, and cost-controls.
- ✓ Maintains culinary equipment by following operating instructions; instructing staff in equipment use; troubleshooting breakdowns; maintaining equipment supplies; performing preventive maintenance; calling for repairs; evaluating new equipment; preparing administrative proposals to justify purchases.

Skills/Qualifications:

Process Improvement, Verbal Communication, Informing Others, Food Sanitation, Safety Management, Emphasizing Excellence, Quality Focus

Compensation & Benefits

Entry Rate: \$12.00/hour

Pro-rated TIPS

Quarterly Performance Bonus

Uniform Allowance

Cellphone Allowance

Opportunities for Advancement

Flexible Schedule/Shifts

Paid Vacation Leave

Job Title – Prep Person

Available Shift – 6am-12noon, 3pm-9pm

Job Type - Part-time employee

Years of Experience - 1+ to 2 Years

Education Level - Some High School Coursework

Qualifications – Must possess a valid California Food Handler’s Certificate

Career Level - Entry Level

About the Job

Work in a team- oriented, high volume, fast paced, guest-centric environment to deliver on our promise of Great-tasting food, Affordability & Cleanliness (GA&C). Our passion for 100% guest delight.

Responsibilities:

- Following recipe and presentation guidelines to meet or exceed guests’ expectations
- Support Line cook and Chef with product availability and preparation
- Ensuring proper food safety and sanitation standards to ensure guest safety
- Meeting Chef’s designated tasks for an efficient production work load

Compensation & Benefits

Entry Rate: \$9.00/hour

Pro-rated TIPS

Quarterly Performance Bonus

Uniform Allowance

Opportunities for Advancement

Flexible Schedule/Shifts

Job Title – Cashier/Server

Job Type - Part-time employee

Years of Experience - 1+ to 2 Years

Education Level - Some High School Coursework

Qualifications – Must possess a valid California Food Handler’s Certificate

Career Level - Entry Level

Shift Availability – Mondays thru Sundays 6:00am to 12:00noon

About the Job

Fresh, contemporary and consistently outstanding are the trademarks of a Pinoy Handaan restaurant. Our goal is to be the best operator of Filipino restaurants in the business. With people like you, that’s exactly what we’re going to do. When you work at Pinoy Handaan you help make our guest experience truly extraordinary. If you think you can deliver exceptional service, join us and help us let every guest know that "*We are truly glad you are here, and we will do everything we can to make you want to come back.*" It starts with you.

Requirements:

- ✓ Attitude - fresh, optimistic, enthusiastic, and service-laced - you are here to serve our guests and provide them with an exceptional dining experience.
- ✓ Aptitude - you need to be able to think quickly on your feet, make smart decisions, and learn our menu inside and out.
- ✓ Adaptability - you won't be successful flying solo- you will be a functioning member of a team, and you need to be willing to lend a helping hand to any teammate at any time.
- ✓ Availability - we have a variety of shifts available. Most of our crew work 15-35 hours per week including some weekends; flexibility is key.

Compensation & Benefits

Entry Rate: \$9.00/hour

Pro-rated TIPS

Quarterly Performance Bonus

Uniform Allowance

Opportunities for Advancement

Flexible Schedule/Shifts