

POPPY'S COMMISSARY COOK JOB DESCRIPTION

Poppy's is a multifaceted hospitality brand with a mission to create simple, seasonal, beautiful + approachable food. Using the highest quality ingredients + professional service standards, Poppy's has grown to include a community-focused cafe + market, a full-service + drop-off catering company + an intimate event venue. We value creativity, collaboration + work-life balance.

We're seeking a production cook in our commissary kitchen that provides food for two cafes/markets, catering clientele + for our onsite event space in Brooklyn (Cobble Hill, Brooklyn Heights + Columbia Street Waterfront District respectively). Must feel comfortable with bulk preparation of ingredients + high volume cooking.

REQUIREMENTS

- Follows directions well + has an eye for detail works independently + with a sense of urgency is flexible + adaptable to changing situations
- Is mentally + physically clean + organized respects + works well with other team members takes pleasure in cooking good food well
- Takes initiative + can prioritize projects
- Honest + dependable
- No egos; no sexist, racist or homophobic humor
- Able to lift 50 pounds
- Able to carry items up and down one flight of stairs every day
- Spanish language knowledge a plus, but not required
- Working weekends
- Has a minimum of one year professional cooking experience, bonus if it was in a high volume kitchen

GENERAL RESPONSIBILITIES

- Preparing menu items according to specifications in a timely + clean manner Adapting to seasonally changing menus based on vendor availability
- Grilling, frying, roasting, cutting of food items
- Ability + willing to learn the Poppy's plating aesthetic

COMPENSATION + BENEFITS

- \$18/ hr + depending on experience
- NYC Sick
- 50% Off on Poppy's Food
- 25% Off on Retail

Please respond with your resume and a few words about yourself.