



GROUNDSWELL
cafe

GROUNDSWELL CAFE TEAM MEMBER

ORGANIZATION OVERVIEW

Matthew 25 is a vibrant, growing non-profit organization. Our mission is to improve the health of people and neighborhoods by investing in quality affordable housing, healthy food, educational opportunities, and community building. Our Groundswell Cafe is a pay-it-forward café, providing healthy meals to all, regardless of their ability to pay.

Matthew 25 is an equal opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.

To perform this job successfully, an individual must be able to perform each responsibility satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability to be successful.

ESSENTIAL DUTIES/RESPONSIBILITIES (include but are not limited to the following)

- Prep and cook food to meet the needs of the Café, meeting and exceeding the diner's expectations in quality, and timing of meals.
- Thorough cleaning of the open kitchen and dining room.
- Maintain a clean and organized kitchen and dining room.
- Provide excellent customer service, making visitors feel welcome and encourage repeat business.
- Assist and take direction from the Groundswell Director
- Maintain Linn County Public Health food safety standards and regulations.
- Recommend process improvements for increased efficiencies.
- Display and promote company values.
- Regular attendance.
- Other duties as assigned.

SKILLS AND ABILITIES (include but are not limited to the following)

- Caring about economically challenged people and neighborhoods.
- Desire and drive for your work to contribute to an inclusive and sustainable society.
- Commitment to the organization's mission.
- Strong written and verbal communication skills and professional demeanor.
- High ethical standards.
- Ability to work in a fast paced, rapidly changing, and regulated environment.
- Detail oriented.
- Ability to identify problems when they arise and resolve and/or notify appropriate personnel for support.
- Team player.
- Strong understanding of weights and measures.

EDUCATION AND/OR EXPERIENCE (include but are not limited to the following)

- Education in culinary arts and/or previous experience in a relatable field preferred
- Food preparation experience preferred.

PHYSICAL REQUIREMENTS/ WORKING ENVIRONMENT

Work environment characteristics described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Sit an average of 1 hour per workday.
- Stand an average of 4-5 hours per workday.
- Bend/Stoop – Frequently (many times per day).
- Squat – Rarely (1-2 times/day).
- Reach above shoulder level – Rarely (1-2 times/day).
- Up to 10 lbs. of weight carried – Occasionally (1-4 times/hour).
- Up to 10 lbs. of weight lifted – Rarely (1-4 times/week).

BENEFITS

Benefits include PTO, Health Insurance, Simple IRA match, Short-Term Disability, and paid holidays. Access to Dental Insurance, Vision Insurance, and HSA is also available.