

Da Vien - Back of House (BOH_KP)

About Our Company:

At Da Vien Coffee, we are passionate about bringing the richness of Vietnamese coffee to the world while delivering exceptional experiences beyond the cup. Rooted in tradition, our high-quality coffee beans are handpicked from our hometown farms, offering an authentic rich bold coffee. We are looking for Fun, Energetic, and Hardworking Team Members to join our Da Vien Coffee Chain.

Job Description

This position focuses on crafting and maintaining the high standards of our coffee, tea and foams. The job is directly responsible for preparing and brewing our products. Our kitchen team dedicates their time to the kitchen area, ensuring the delightful and consistently excellent quality of our products.

Responsibilities, Abilities & Skills:

- Execute routine beverage preparation following established operational policies and procedures, including prepping and brewing coffee and tea.
- Ability to follow recipes accurately with weights and measurements and produce good quality products.
- Pay attention to detail regarding food/service quality and cleanliness.
- Required to read accurate tickets to accurately prepare all products
- Follow compliance with health and safety guidelines in the kitchen
- Conduct regular inspections of food products to ensure freshness, proper storage, and adherence to quality standards
- Maintains composure and patience during busy or unexpected situations
- Ensures that workstations are clean at all times.
- Regularly deep clean kitchen space and equipment
- Promptly report any equipment malfunctions or maintenance issues to the manager
- Collaborate with other members of the BOH team to support overall kitchen operations and workflow
- Perform other duties as assigned related to BOH operations

What we expect from you

- You are quality-minded with keen attention to detail
- You are reliable and flexible with scheduling based on store needs
- Strong interpersonal skills and ability to communicate effectively

- Capability to follow directions from supervisors and management
- Basic computer skills
- Basic understanding of kitchen equipment and utensils.
- Proactive and independent with the ability to take initiative

Physical Requirements

- Depending on the length of the shift, employees may need to have physical stamina to remain active and stand for long hours, often walking or standing in a fast-paced environment.
- This position requires the ability to move quickly between tasks, assist multiple customers at once, or handle unexpected changes (like restocking or re-organizing displays).
- Multitasking requires physical agility and the ability to stay organized.
- Employees may be required to bend, squat, or reach up high to organize, or stock products.
- Some retail positions require employees to maintain cleanliness in the store, which can involve bending down to clean floors or wiping down displays.
- Restocking low shelves or accessing high displays may involve frequent bending or stretching.
- Requires the ability to lift 15-45 pounds
- Employees may be subject to extreme cold. Temperatures typically below 32 degrees for periods of more than 5 to 10 minutes.
- Employees may be subject to extreme heat. Temperatures above 100 degrees for periods of more than one hour. Consideration should be given to the effect of other environmental conditions, and humidity.
- Employees may be subject to noise. There is sufficient noise to cause the worker to shout in order to be heard above ambient noise level.

Job Type: Part Time 28 Hrs.

Schedule Requirement:

- 5 - 8 hours shift
- Day & Evening shift
- Weekend /Holidays availability
- Morning, Day, Swing and Evening shift availability
- 28 hrs. per week / 30 hrs. max
- May require occasional overtime hours with approval
- Flexible Schedule

Education:

- High School / GED
- Any Certification available accepted
- Minimum of 1 years' experience working in kitchen, restaurant or coffee shop

License/Certification:

- Food Handling Manager Card (Preferred)

Work Location

- One Site

Benefits:

- Sick pay is accrued from your first day
- Employee discount
- Opportunities for advancement
- Complimentary drinks
- Opportunity to learn new skills in our scratch kitchen
- Team bonding/Company holiday events
- Paid training
- Holiday Pay (**Full Time Only**)

Compensation:

- Starting Range \$16.50 - \$18.00 +
- Sick Pay / 40 hrs. per year
- Referral bonus program

(NOTE: Positions Varies on the location; Some have Full Kitchen whereas others do not)

Positions for Team Members are:

- Sandwich Maker Only = \$16.50
- Cream Maker Only = \$17.00
- Coffee Maker Only = 18.00
- Team Member = Who does a combination of everything above = \$18.00 +