HAVE YOU SUCCESSFULLY COMPLETED AT LEAST 1 SESSION OF THE I’D EAT THAT! KITCHEN?

ARE YOU LOOKING FOR ADDITIONAL EXPERIENCE TO ADD TO YOUR CURRENT RESUME?

ARE YOU LOOKING TO SHARE YOUR SKILLS, SPIRIT, AND SPARK WITH YOUR PEERS?

The I’d Eat That! Kitchen Paid Internship announces an exciting new position!

**Krewe Kaptain**

**Position Description:**

- General Duties include: See EMPANADA ARTIST job description
- Specific Duties include but are not limited to: taking lead on kitchen set up and clean up; leading or co-leading teambuilding activities; inventory of product, ingredients, equipment, and cleaning supplies; social media-pictures and creative clips to showcase what’s happening in the kitchen daily

**Qualifications to Apply:**

Must have successfully completed 1 full session of the I’d Eat That! Kitchen Paid Internship Opportunity

- Must have current Food Handler’s Certificate
- Please note that attendance and engagement from the 1st session you completed will factor in when considering all candidates for the Krewe Kaptain position.

**To Apply for the Krewe Kaptain Position:**

- Must complete the I’d Eat That! Kitchen General Application
- Submit a current resume *(including previous I’d Eat That! Kitchen experience)*
- Submit 2-3 paragraphs (no more than 1 page) sharing why you are interested in this position
  - This could include what you wish to accomplish in this leadership role, your journey finding your spark, qualities of greatness that make you a prime candidate, goals for your future, etc.
  - Interview questions for the Krewe Kaptain position will be individualized and created based off of what is included in this!

**Expected Stipend:** You can earn up to $1,200 throughout the session!

The next session is quickly approaching! The **Spring Session starts January 28th, 2020 – April 16th, 2020**. You must be available Tuesdays, Wednesdays, and Thursdays from 1pm-5pm with occasional evening/weekend events. **ALL INTERESTED APPLICANTS MUST HAVE APPLICATIONS TURNED IN BY 5:00pm on Wednesday, January 15th, 2020.** Completed applications can be dropped off at the Life Skills Academy, 2820 Ridgecrest SE Bldg A, Albuquerque, NM 87108. Questions? Contact Pam at padams@ndnm.org or (505)903-8369.
**Empanada Artist Job Description**

*Position summary:*

The Empanada Artist works in a team setting preparing food, participating in catering and community events, maintaining food safety and sanitation standards, and demonstrates exceptional customer service.

**Duties and responsibilities:**

- Understands and adheres to all quality standards and procedures as outlined in the I’d Eat That! Kitchen Handbook.
- Agrees to participate in Life Skills Coaching as part of the I’d Eat That! Kitchen Program.
- Maintains a professional appearance and grooming standards.
- Exhibits a cheerful and positive demeanor while working with internal and external customers.
- Demonstrates a complete understanding of menu items and explains them to guests accurately.
- Becomes familiar with a Point of Sale system to record the order and compute the amount of the bill for on-line sales. Collects payment from guests and makes change.
- Prepares food neatly, according to recipe, and in a timely manner.
- Checks inventory of dough and filling to ensure a sufficient supply throughout the shift.
- Understands and adheres to proper food handling, safety and sanitation standards during food preparation, service and clean up. Will participate in food handlers course with the possibility of attaining food handlers certification by the end of the session.
- Cleans and maintains all areas of the kitchen to promote a clean image. Understands and adheres to the 3-step method for cleaning.
- Completes National Restaurant Association Educational Foundation competency courses as instructed.

**Prerequisites:**

*Experience & skills:* No previous education or experience required.

*Physical:* Must be able to work any area of the kitchen.

*Position requires bending, standing, and walking the entire workday.*

*Must have the ability to lift up to 25 pounds occasionally.*