



Tea's Me Café

Job Title:	Tea'sing Expert – Chef/ Cook	Job Category:	Chef Cook
Location:	Multiple Locations	Travel Required:	Travel Required
Level/Salary Range:	Starting at \$9	Position Type:	Part-Time, Work Study, Internship
HR Contact:	Darla Harmon/ Tim Fry	Date Posted:	December 2022
Will Train Applicant(s):	Darla Harmon & Managers	Posting Expires:	TBD
External Posting URL:	www.TeasMeIndy.com/Join-Our-Team		
Internal Posting URL:	www.TeasMeIndy.com/Join-Our-Team		
Applications Accepted By:			
WEB POSTING ONLY: See above		MAIL: Name Tea's Me Café 140 E. 22 nd Street, Ste. B Indianapolis, IN 46202	
About Us			
<p>TEA'S ME CAFE IS A LOCAL FAVORITE, AWARDED THE BEST OF INDIANAPOLIS, BEST TEA HOUSE IN 2020 & 2021.</p> <p>Guests enjoy a variety of healthy loose-leaf teas, great food, and a classy ambience. Tamika Catchings, 4x Olympic Gold Medalist, Hall of Famer, and founder of the Catch the Stars Foundation, purchased Tea's Me Cafe in 2017, when she found out the original owners were planning to close the business. A Community advocate, the goal of the Cafe is to not only serve the community food & beverages, but also to provide add programming and events. The Cafe expanded its reach by operating a second location, Tea's Me Community Cafe, as part of a Tarkington Park Partnership.</p> <p>Tea's Me Cafe specializes in providing the best loose-leaf tea sourced from all over the world. Our guests notice the difference in the freshness, taste, and aroma. Tea is incredibly healthy for you and is a wonderful way to start your day or can help you sleep at night.</p>			
Job Description			
ROLE AND RESPONSIBILITIES			
<p>We are seeking a Chef Cook to join our team! You will thrive in a semi fast-paced, fun & amazing environment and dedicate time to expanding our clientele base to establish the Tea's Me brand and reputation. The Tea 'sing Expert will also act as a Brand Ambassador ensuring that a positive customer experience is created by increasing brand awareness and participating in demonstrations for events as required.</p>			
RESPONSIBILITIES AND EXPECTATIONS:			
<ul style="list-style-type: none">• Assist with day-to-day culinary operations• Assist with food and kitchenware orders• Check freshness and quality of ingredients• Assist in the development of menu items• Standardize recipes and plate presentations			

- Work with management to create a memorable experience for guests

Each Tea'sing Expert will learn both Front of House and Back of House (Chef-Cook) roles. All staff will be required to cross train for both FOH/BOH.

QUALIFICATIONS AND EDUCATION REQUIREMENTS

Core Value Qualifications

1. Energy for Life – Excitement about your life, our space(s) and a contagious positive attitude
2. Willingness to Learn – Learn, engage & grow daily
3. Commitment to Excellence – Take pride in how you SHOW up every day
4. Engagement – Be attentive to your guest, teammates & those you have a chance to connect with
5. Dedicated to Serve – Attitude of gratitude and exceptional customer service to our guests

PREFERRED SKILLS

- Love to have FUN!!
- Smiles are necessary :)
- Previous experience in hospitaticulinary arts, cooking, or other related fields
- Team- Oriented
- Willing to work with different types of people
- Self-Starter
- WANT TO GET BETTER
- Knowledge of cost and labor systems
- Passion for food and cooking techniques
- Strong leadership qualities
- Ability to thrive in a fast-paced environment

Reviewed By:	Name	Date:	Date
Approved By:	Name	Date:	Date
Last Updated By:	Name	Date/Time:	Date/Time