

# Kitchen Position - Cook

As kitchen staff at Maria & Pepe, you are responsible for creating the tasty and colorful dishes that bring our project to life. From tacos, to mole, to tamales, you will contribute by preparing, cooking, or decorating our dishes.

## **What you do:**

- Prepare the dishes according to the recipe and ensure that they are presented beautifully.
- Maintain a clean and organized kitchen environment by adhering to hygiene standards and storing ingredients properly.
- Work closely with kitchen staff to coordinate meal preparation, communicate effectively during busy service periods.
- Follow all safety protocols including handling kitchen equipment safely and using knives with caution to prevent accidents and ensure a safe workplace.
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## **What you bring:**

- You have little, to some basic cooking experience and would like to develop it further
- Minimum availability of 5 shifts
- Ability to follow recipes
- Interest in plant-based, Mexican cuisine
- Willingness to practice non-violent communication and kindness
- Have a sense for tidiness and hygiene standards
- Ability to adapt to rush hours
- Feels comfortable performing at high speed
- High communication skills with the team and other departments
- Energetic and active response
- English (Dutch or Spanish is preferable)

**Important:** If you don't have much experience in horeca but you're able to help out for 5+ shifts, you can enter the 'experienced' salary category from your 6th shift. This is because we believe you can learn on the job, and will acquire more skills as you go.

## **What we offer:**

- Salary is a fair share of the final revenues. We estimate between €50 – €130 (maximum) per shift, depending on experience.
  - Experienced: €60 (minimal) - €130 (maximum)
  - Inexperienced: €50 (minimal) - €84 (maximum)
- Payments are done with freelance construction or 'kwitantie' (if you are not a freelancer)
- We pay per shift which includes approximately 7 hours of work
- You have insight on the actual financial situation of Maria & Pepe
- Tips are extra and divided at the end of the project based on number shift

- We update you every day on how we are doing
- We practice NVC (non-violent communications) and will make sure the workspace is safe and friendly
- Good food and drinks are provided. We enjoy eating together after the work is done