

Kitchen Position - Mise en Place

As kitchen staff for mise-en-place at Maria & Pepe, you are responsible for preparing the kitchen and ingredients for setting the stage for a smooth workflow in the kitchen, and for creating the tasty and colorful dishes that bring our project to life.

What you do:

- Cook, prepare and organize ingredients according to the recipes
- Set up kitchen stations with necessary tools, equipment, and prepped ingredients to facilitate a smooth workflow for culinary team members during service hours, contributing to timely and successful meal production.
- 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.

What you bring:

- You have little, to some basic cooking experience and would like to develop it further
- Minimum availability of 5 shifts
- Organizational skills. Ideal if you're able to think along with us on creating an efficient mise-en-place routine or flow.
- 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
- 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)

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