

# CROSSTOWN ARTS

## **Now Hiring: Full-time and Part-time Kitchen Positions for new restaurant at Crosstown Arts**

### **From the Chef: Looking to build a mutually beneficial relationship**

*I am a hardworking, committed, professional with years of experience both nationally and internationally. I am committed to my craft and always in the pursuit of excellence. I believe in treating people fairly and love to have a good time, but when it's time to put our heads down and focus on the job, it's not play time. I am at a new beginning and am looking for the right person to join me on this culinary adventure.*

### **In Search of ...**

*Someone with an even-tempered disposition, who is both receptive and willing to share their enthusiasm, knowledge, and positivity. Two to three years in a professional environment is preferred, but we are willing to train the right person. This is a hands-on position that requires flexibility, graciousness, and a true desire to provide genuine hospitality.*

We are creating a new plant-based, plant-focused restaurant, scheduled to open in early 2018 in a new facility in Crosstown Concourse. We are looking to hire: bakers/pastry, line cooks, prep cooks, and porters/dish crew. This will be an exciting journey with new equipment, a great location, and plenty of support. If you desire to work in to an environment that puts the staff first and allows them to provide phenomenal service to our guests, we want to hear from you. If you're interested in being a cooperative team player and you possess the skills to help advance the kitchen, we want you to be a part of this great start-up opportunity.

Please contact Raymond Jackson at [raymond@crosstownarts.org](mailto:raymond@crosstownarts.org) to schedule an interview.

