

All Staff - Kitchen Duties Shobi's Table

Vision Statement:

Shobi's Table is a common table where all are fed in body and soul.

Mission Statement:

Shobi's Table is a kitchen-based community who eats, serves, and works together towards daily and sustainable justice, mercy and love made edible and available to everyone.

Values:

Shobi's Table is a food ministry that is centered in Jesus Christ, focused on partnerships, relationships, regenerative adaptability, and is with the people not for the people.

Kitchen Philosophy:

Shobi's Table cooks delicious, nutritious, from-scratch meals as a catalyst for love and hospitality to all we encounter. We seek to honor and steward the bodies we feed and the earth from which the food comes by using as much ethically and sustainably sourced foods as our budget allows. We are a teaching kitchen that welcomes in a community of all skill levels by creating a kind, affirming, forgiving and empowering atmosphere. We strive for excellence in our cooking and in our relationships, building each on a foundation of beginner's mind, creativity and wonder. We will anticipate and seek learning opportunities and holy hilarity to strengthen us each day. We eagerly accept tasks of community cooking, being led by the Trinitarian nature of our God - Creator, Redeemer and Sustainer.

Job Description:

All Staff at Shobi's Table are participants in regular cafe work in the kitchen and/or food truck. Specific duties are determined based on ability and need. For both regular lunch service and catering, staff member duties may include the following duties on a scheduled basis:

- Opening/closing kitchen
- Kitchen shift lead
- Food preparation
- Dish washing
- Food truck driver
- Catering team

Requirements and Qualities:

- Align with the mission, vision and values outlined above.
- Shall have skills and attitude for hospitality with volunteers and customers.
- Balances self-motivation and working in a team.
- Shall be either experienced or willing to learn a comfort level of food preparation for groups of 50-150 alongside a team.
- May need to carry 25-50# and stand for long periods of time. Physical limitations can most likely be accommodated.
- Must be trained in kitchen health and safety practices

- At least two members of the staff must carry a current Certified Food Protection Manager card, approved by the State of Minnesota. (If not a CFPM, Shobi's Table will arrange for the class and test as soon as possible post-hire.)

Hours:

- Each staff member will also take on another job (e.g. Kitchen Manager, Administration, Assistant, etc.)
- Weekly kitchen and food truck hours will be determined based on availability depending on scheduling needs. Schedule will be posted one month in advance.
- Staff members can expect to work 1-2 catering events per month.

Kitchen/Catering Schedule (current)

- Regular Kitchen and Lunches
 - Mondays - 2:30pm-6:30pm (prep and menuing)
 - Tuesdays - 8am-3pm (cooking, serving lunch, clean up)
 - Wednesdays - 1:30pm-5pm (prep)
 - Thursdays - 8am-3pm (cooking, serving lunch, clean up)
 - Fridays - 8am -3pm (cooking, serving lunch, clean up)
- Catering
 - Typically on Wednesday evenings or Saturday/Sunday. May be scheduled on other days. Each shift adds 4-6 hours.

Reports to:

- (main) Director/Mission Developer - Kari Olsen
- Director of Evangelical Mission - Justin Grimm
- Shobi's Table Board of Directors

Current Locations:

- Kitchen at Christ on Capitol Hill, 105 University Ave West, St Paul, MN 55103
- Serving Sites at Bethlehem in the Midway, Faith Lutheran in Frogtown, and at the Capitol.
- Caterings - varied around the Twin Cities Metro

**Shobi's Table is an equal opportunity employer that does not discriminate on the basis of sex; race; color; disability; gender identity or expression; nationality; ethnicity; sexual orientation; marital, or parental status; or criminal history unrelated to this position.*