



The Land of Kush

Hiring:

Front End Associate and Prep Cooks

Front End Associate

- Make salads, smoothies, and other food items for the day.
- Ensure the cleanliness of kitchen and restaurant area.
- Experience with effectively managing people.
- Ensure that operations within the restaurant run in a smooth and collaborative manner.
- Be able to consistently adhere to the company's standards and policies.
- Always have a positive attitude and exhibit excellent customer service.
- Must have experience working in a restaurant setting.
- May take customers' orders and payments.

Prep Cooks

- Completing hot and cold food preparation assignment accurately, neatly, and in a timely fashion.
- Preparing food throughout the day as needed, anticipating, and reacting to customer volume.
- Maintaining appropriate portion control and consistently monitoring food levels on the line.
- Maintaining proper food handling, safety, and sanitation standards while preparing food.
- Do your part to stay within budget by taking steps to control food waste, loss, and usage.
- Must be able to work nights and weekends.

To apply: Kindly e-mail
your résumé to:

lisa.nash@maryland.gov

*ServeSafe Certification,
is a plus.*

Front End Associate

(See MWE#1346733 for more info.)

Prep Cooks

(See MWE#1346822 for more info.)

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