

JOB OPENINGS

Opening and Closing Shift Supervisors- HBF is seeking several **experienced** supervisors only with flexible schedules for several locations. The ideal candidate will be energetic, at least 2 years of supervisory experience and at least 1 year of food service to be considered. All shift supervisors **must** be able to work flexible schedules including early mornings, nights, weekends, and holidays. All candidates must be totally committed to providing exceptional customer service. Shift Supervisors have the responsibility for assisting with the daily operations of the restaurant, ensuring compliance with company standards in all areas of operations, including, but not limited to product preparation, customer service, restaurant cleanliness, positioning, expediting, ordering, and inventory control. This position is for serious candidates looking for a rewarding career in the food service business.

Prep Cook- HBF is seeking an **experienced** cook/ prep lead for several locations. The ideal candidate will be well versed with short order cooking, contemporary food styling techniques, and have a love and understanding of culinary artwork in a fast casual dining environment. All candidates must have at least 3 years experience of kitchen/cooking experience and able to work in a fast paced environment. This position also requires an individual with a team work spirit and “can do” attitude. All cooks must be able to work flexible schedules with an emphasis on closing shifts. This includes early morning, mid shifts, nights, weekends, and holidays. Prep Leads/ Cooks have the responsibility for prepping and cooking all foods, and adhering to all food safety procedures.