Café Yumm! - #100019 has an opening for a Restaurant Lead at Portland International Airport.

The Restaurant Lead helps maintain work flow in the restaurant and ensures compliance with the highest standards of safety, service, cleanliness, food preparation, and food presentation.

Wage and Benefit Package is highly competitive within the industry, including health/dental/life insurance, personal time off, 401(K) with contributory match, shift meals, retail discount, subsidized training and certification opportunities, and more!

You:
- A passion for excellence
- Superior communication skills
- Winning Smile
- Positive Attitude
- Available to work any shift, including evenings and weekends

Your Education and Experience:
- Must be at least 18 years of age
- Possess a valid Oregon Food Handlers card
- Possess a valid Oregon State driver's license
- Possess or be able to obtain an OLCC Server Permit
- Possess or be able to obtain a ServSafe Certificate
- Knowledgeable in areas of food preparation, nutrition, sanitation, security, company policies and procedures, personnel management, recordkeeping, and preparation of reports, and use of the restaurant's POS system.
- Possession of either High School Diploma or a GED certificate
- At least six (6) months experience as a waiter or waitress, cook, cashier, or host or hostess, or equivalent related experience is preferred. Preference is given to those who have worked at a Café Yumm! as a Team Member for at least three months

Us:
- Café Yumm! is Oregon's First Benefit Company (tied with 28 other companies)
- Certified RE:think Business
- Recipient of Eugene Chamber Emerald Award for Environmental Values
- Recipient of Eugene Mayor's Bold Steps Towards Sustainability Award
- Ranked #66 of Top 100 Best Restaurant Franchises
- Top 150 Private Oregon Companies
- Annual Benefit Report available at www.cafeyumm.com/Bcompany

TO APPLY:
Submit resume, and cover letter

By email to hr@cafeyumm.com

We will contact chosen applicants by phone to arrange initial interviews.