

Company Name

Humble pie cafe

Type- Job Title, job description, & employee qualifications.

We are a vibrant, community-focused cafe dedicated to scratch-made quality. What sets us apart? We operate an in-house flour mill, sourcing local grains to create the freshest breads, pastries, and seasonal dishes. We believe in nurturing our team just as much as our guests, offering a supportive kitchen culture where you can truly hone your craft.

Job Summary:

We are seeking a passionate and versatile Line Cook / Baker to join our culinary team. In this role, you will bridge the worlds of precision baking and fast-paced line cooking. You will work directly with our freshly milled flour to prepare signature cafe items, manage station prep, and execute breakfast/lunch service to the highest standards.

What We Offer (Perks):

- Daily Family Meal: Enjoy a nutritious, complimentary meal prepared by the team every shift.
- Unique Craft Experience: Work directly with an in-house flour mill and learn unique whole-grain baking techniques.
- Daytime Hours: Enjoy a cafe schedule without the late-night restaurant hours.
- Growth Opportunities: Learn both artisan baking and savory line cooking in a highly collaborative environment.

Key Responsibilities:

- Prepare and execute menu items on the hot and cold lines during service.
- Assist with daily baking tasks using our freshly milled house flour.
- Maintain precise portion controls, presentation, and quality

standards.

- Set up, stock, and break down kitchen stations efficiently.
- Adhere strictly to food safety, sanitation, and health department regulations.

Pay will be based on experience and willingness to learn.

Contact Name

Andrew Culbertson

Contact Phone

(951) 216-5295

Email

anslod79@gmail.com