

# The Mustard Club – Back of House Team Member

## About Us

The Mustard Club is an all-day café serving espresso in the morning; sandwiches, sides, and salads at lunch; and snacks, aperitifs, and wine in the afternoon and into early evening. We're a neighborhood spot that values good food, warm hospitality, and a welcoming atmosphere — and none of that happens without a smooth, well-run kitchen.

## The Role

We're looking for hardworking, detail-oriented Back of House team members who can move comfortably between prep, cooking, and maintaining a clean, organized kitchen. You might be prepping produce, building sandwiches during a busy lunch rush, firing items to order, washing dishes, or keeping things stocked and running efficiently — every shift is about supporting the team and producing great food, consistently.

## What You'll Do

- Prep ingredients, maintain proper labeling, and keep stations stocked
- Assemble sandwiches and café menu items according to recipes and quality standards
- Assist with cooking, baking, or heating items as needed during service
- Maintain cleanliness throughout the kitchen, including dishes, equipment, and work areas
- Follow all food safety procedures and uphold health standards
- Jump in wherever needed — we're a small team that works together to keep service smooth

## What We're Looking For

- Kitchen, prep, cook, or dishwasher experience a plus (but we'll train the right person)
- Reliable, efficient, and comfortable working in a fast-paced environment
- Strong attention to detail and commitment to producing consistent, high-quality food
- Good communication and a team-first mentality

## Perks & Pay

- Flexible scheduling (full-time + part-time)
- We close at 7:00pm — so no late-night kitchen shifts unless we have a private event
- Staff meals
- Hourly pay + tip share across the team – Hourly rate is matched with experience – let's talk!
- A chance to be part of a brand-new concept with room to grow

## How to Apply

Apply online at [www.mustardclubbhm.com](http://www.mustardclubbhm.com). Or send your resume with a note to [info@mustardclubbhm.com](mailto:info@mustardclubbhm.com). Bonus if you share your favorite sandwich to make — or your favorite one to eat.