

**Job ID:** 683  
**Job Title:** Kitchen Lead (24 Positions)  
**Location:** United States-California-Los Angeles  
**Salary: (Low - High)** 11.98 - 15.24

## Job Description

### Description:

Your administrative duties include the areas of cost control, food products, labor, supplies and the completion of required reports for your shift. This position requires good communication skills and good personal grooming habits. Physical requirements include standing up to 8 hours during a shift and able to lift up to 50 pounds.

### Requirements/Qualifications:

Ideal applicants will have flexible availability, including early mornings, evenings, weekends and holidays. We are looking for employees who are excited to work in a challenging, Customer Service focused environment. Applicants who qualify will have to attend 2-4 weeks of intense brand training and must pass an Oral or Written exam to advance. Training will be paid and can take place during morning or night based on a schedule to be announced in the next few weeks. Training can take place outside of LAX at a Brand location if necessary.

### Responsibilities:

You will need to lead your team members in achieving the shift targets according to company standards. Your targets include safety, food quality, sanitation, cleanliness, and customer service.

### To apply:

<https://suite.agile1.com/JBLawabjrc/Client/Skins/Lawabjrc/default.aspx>