



**Cafe Rica is Built on Relationships
United by the Power of Incredible Coffee
Every cup expands our family.**

Café Rica is located in downtown Battle Creek, serving specialty coffee from Costa Rica. Our menu is composed of some family dishes and some recipes we developed specifically for the cafe, where fresh, natural ingredients are allowed to shine on their own. Simple, creative, unique.

We are the best coffee in Calhoun County (In our humble opinion), and we are as serious about food as hospitality. The way we see it, food forms the foundation and is in service to hospitality. You'll see this core belief in our mission. We value our relationship with our customers so much that it's more like family...a coffee family.

We are ready now for an experienced Kitchen Manager to take Café Rica to the next level. We are looking for a culinary professional who embodies service & hospitality. A leader who deeply understands food and can unite a team with their passion.

We have an established and well loved menu; we're not looking for a menu re-design. We are open to menu additions, but we hear, 'you know what Café Rica should have on the menu' all the time. What we don't hear as often is what the cost of goods on menu ideas might look like, or what the amount of labor hours a new item involves. We're looking for someone who is equal parts entrepreneur and creative; a unique person who understands real world business constraints (and honestly how those constraints can be a platform for even greater creativity).

Team Café Rica is tightly knit. We enjoy the work, and we enjoy working with one another. We share our tips and our wages are fair. Our cooks aren't culinary professionals (they don't have dreams of opening their own cafes or restaurants), but they exemplify our ideals of hospitality; they are genuinely kind and love food as much as they love people.

The Kitchen Manager will be able to work with the Team in it's current state and then take Team Café Rica to the next level. This means creating a culture of food and learning with the staff so that recipes can be executed consistently and with excellence.

Here's a list of some duties

(Full-Time)

You'll be in charge and responsible for the Café Rica Kitchen as well as the Baristas.

- Team Leadership
- Inventory
- Ordering
- Training especially proper kitchen skills
- Department structure
- Scheduling
- Recruiting
- Computer literate and technologically savvy
- Creation of documents, training, event posters, and systems

Personal Traits

- Consistency (like a drum beat you gotta be steady)
- Love of Food & love of people
- Excellent communication between the owners and as a team leader and educator. How you communicate with the kitchen team and the owners will be the key to your success as the Kitchen Manager at Cafe Rica.
- Leadership: ability to delegate, train, bring a team together and hit culinary and business objectives.
- Cost and Time Sensitive
- Emotional intelligence