



**Position:** Full-Time Line Cook

**Who We Are:** We are Monuts, a high-volume, 99% from scratch restaurant and bakery located on Ninth Street in Durham. We have been in business for over 10 years and are open Tuesday through Saturday serving breakfast, lunch, baked goods and coffee. Our line cooks cook every item to order through busy brunch shifts and keep our from-scratch kitchen stocked and prepped. We are professional, flexible, detail-oriented and really good at our jobs. We seek excellence, not perfection, and are committed to not just maintaining the quality and consistency of our products, but improving them.

**What We Need:** We are currently accepting applications for **full-time line cooks** in our savory kitchen. We have found that our pace of service does pose a steep learning curve for many new hires, but we have been successful in training folks from many different backgrounds in the kitchen, including cooks from fine dining restaurants, burrito shops, high volume catering kitchens, red sauce Italian joints, and everything in between. Although some previous kitchen experience is required, we feel confident that we can train any willing new hire to work through an 800-cover brunch service. The savory kitchen at Monuts is small but mighty, and is typically composed of five full-time line cooks, two full-time dishwashers, two full-time prep cooks, and one chef de cuisine. In a diverse team like ours, attitude, professionalism and the ability to work as one collective unit is crucial to meeting each day's output goals and to maintaining a sense of levity and good humor amidst a sometimes chaotic workload.

**A Day in the Life of a Monuts Line Cook:** Line cooks work a mix of opening (6AM – 2PM) and closing (8AM – 4:30PM) shifts each day. Line cooks are scheduled to work our hot line or cold station, depending on their personal schedule, and often work their stations solo during slower weekday shifts. On Fridays and Saturdays, it's all hands on deck with 3 cooks on the hot line and 2 on the cold station. This means we need cooks that excel at communication under the pressure of brunch service and know when to call in reinforcements when they're working solo on weekdays. No matter what's in store each day, we work clean, stay organized, and leave the kitchen looking spotless for the next day. When not working a station, our line cooks prep everything on our menu from scratch—our mustard, mayonnaise, and everything else is made in house. An average day of prep for one line cook could involve curing gravlax; cutting and washing vegetables; brining, roasting, and slicing meats; and making sauces, aiolis and salad dressings. Even if you've never worked in a from-scratch environment before, we have the skills and training available to help you succeed. At Monuts, we recognize that everyone has something to learn and something to teach—we do not take each other, our backgrounds or our skillsets for granted.

**Training:** All new-hires will complete a 3-month (fully-paid) probationary term during which time they will begin training on all stations in the savory kitchen. As a team member, you will receive regular feedback designed toward building skills and familiarity with how Monuts operates. It is our hope that at the end of 3 months, all new hires feel confident and well-trained and are excited to move out of the probationary period into a long-term regular position on our staff!

**Why You Should Work Here:** We are nice. We like to learn. And, we've tried really hard to build a collaborative environment that leaves space for individuals to be seen, heard and supported.

We pay a living wage with a minimum starting pay of \$17/hour. All employees receive \$225/month toward health insurance or related expenses, a retirement plan with company matching up to 3%, free staff meals, and paid time off that starts accruing on day one. In addition, full-time employees receive additional paid holidays over Thanksgiving and

Christmas, when we close the restaurant for five days each. We promote from within the company and offer all hourly staff members the opportunity to earn annual raises commensurate with job performance. And we have a profit-sharing program, which typically adds over \$3.00 an hour to base wage, that every employee is eligible to participate in after one year of employment.

As a high volume breakfast and brunch restaurant, all employees must be available to work Fridays and Saturdays. All employees can expect to work most Fridays and Saturdays throughout the year. We are closed on Sundays and Mondays, which means that all employees are guaranteed Sundays and Mondays off.

**To Apply:** Please fill out the application at [monutsdonuts.com/application](https://monutsdonuts.com/application), then send a brief letter of interest and resume to [monutsishiring@gmail.com](mailto:monutsishiring@gmail.com). Please be sure that your resume or interest statement lists any relevant kitchen experience. If our hiring team thinks you could be a good fit, we'll reach out!