

Welcome to Krave!

We're thrilled to have you here. Krave Cafe's Core Principles reflect our unwavering commitment to excellence, integrity, and genuine industry-leading hospitality. Built on the foundation of Integrity, Excellence, Passion, Joy, Respect, Teamwork, and Professionalism, these principles guide everything we do, ensuring unparalleled service and unforgettable experiences for our guests.

Our mission is to create a warm and inviting haven where guests can escape the hustle and bustle of everyday life, savoring exceptional tea, coffee, and European cuisine with a twist. We're dedicated to crafting an atmosphere that fosters connection, inspires joy, and indulges in quality flavors. Our commitment extends beyond serving delightful fare; it's about curating an experience that leaves a lasting impression, one sip and one bite at a time.

Join Krave, where passion meets European flair in a beautiful and inviting setting. Whether you're a seasoned professional or embarking on your culinary journey, we offer both full and part-time opportunities for growth and development. Driven by inspiring joy, a genuine love for people, and an unwavering commitment to delivering elevated hospitality, we're seeking exceptional individuals to join our team. If you share our dedication to meticulous attention to detail and quality, we want to hear from you!

At Krave, you'll be part of a locally owned café that values creativity, quality, and exceptional industry leading service. You will enjoy a supportive and collaborative team environment where opportunities for growth and professional development are encouraged. We strive to foster a respectful atmosphere where collaboration is paramount, and responsibilities are shared among all associates. In our dynamic environment centered around specialty tea, coffee, crepes, and baked goods, coupled with an unparalleled guest experience, you'll find your place.

We take pride in sourcing the finest local ingredients and crafting fresh, house-made delicacies to ensure highest quality. While our menu remains elegantly simple, our focus is on executing each dish and drink to perfection, nurturing a culture of returning guests. You will have the chance to make meaningful connections and contribute to a vibrant community atmosphere.

Alongside a competitive base wage and participation in the company-wide tip pool, we offer paid training, flexible scheduling, complimentary brewed coffee, associate discounts during and off shifts, opportunities for career advancement, and performance-based bonuses. If you have a desire to learn, regardless of your experience level, a passion for service, and a drive to create terrific experiences, we want to meet you!

Join us in inspiring joy for our community and beyond, as we strive to make every moment at Krave truly memorable. Let your creativity roll in a collaborative environment where excellence is celebrated, and every contribution is valued. Apply now and become part of our team dedicated to delivering exceptional experiences to our guests!

We're currently hiring for the following positions:

Baker Smile Maker
Brew Master
Culinary De Vinci
Daily Experience Captain

Review the detailed job descriptions and apply today.
We look forward to hearing from you!

*XOXO,
Krave Café*

Baker Smile Maker

Are you passionate about the art of baking? Whether you're a seasoned pastry chef or just starting your baking career, join our team at Krave as the Baker Smile Maker. Create an irresistible array of European-inspired pastries, cakes, and desserts, delighting our guests with every bite. Be the driving force behind our delectable pastry creations, spreading smiles and joy one sweet treat at a time while conveying the Krave culture to guests and associates with industry-leading service!

Responsibilities

- Prepare an assortment of European-inspired pastries, and desserts with precision and creativity.
- Follow established recipes to ensure high standards of quality, visual appeal, and flavor harmony.
- Monitor baking processes to maintain optimal temperatures and cooking times.
- Consistently check the quality of ingredients and finished products.
- Collaborate with the café's proprietor to plan daily production schedules.
- Stay updated on industry trends and best practices, incorporating innovative ideas.
- Manage inventory of baking ingredients and ensure compliance with health and safety regulations.
- Train junior bakers, providing guidance and support to foster their growth and development.
- Ensure compliance with all health and safety regulations.
- Maintain a clean, organized baking area that complies with food safety standards.
- Provide excellent guest service and engage with guests to ensure satisfaction.
- Answer phones promptly and courteously with a smile.
- Foster a positive work environment and contribute to team excellence.
- Assist with other duties as necessary to maintain smooth operations.

Desired Traits

- Extensive experience in food preparation or guest service.
- Quick learner with a proactive attitude and a passion for exceptional guest service.
- Formal culinary or baking education is desirable.
- Strong understanding of baking techniques and ingredients.
- Ability to follow recipes accurately and consistently while demonstrating creativity and innovation.
- Excellent time management and communication skills essential for effective teamwork.
- Availability to work early mornings, evenings, weekends, and holidays as required.
- Willingness to learn and adapt to various roles within the café.
- Competence in performing administrative tasks and using point-of-sale systems.
- Proactive, can-do attitude with a passion for delivering exceptional guest service and building connections.
- Strong attention to detail and a dedication to maintaining high standards of quality and consistency.
- Commitment to excellence and punctuality, ensuring smooth operations and upholding high standards.

Physical Requirements

- Ability to read and comprehend information closely and follow instructions accurately.
- Proficiency with electronic systems, such as computers and tablets.
- Ability to lift and carry up to 30 pounds and stand for extended periods.
- Manual dexterity to operate kitchen utensils and equipment.
- Ability to work in a fast-paced environment with frequent interruptions.

Compensation/Perks

- Competitive pay based on experience and qualifications.
- All associates are eligible to receive tips, providing additional earning potential.

- Full-time and part-time positions available.
 - Flexible schedule including days, evenings, and weekends.
 - Associates discount.
 - Paid training.
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Brew Master

Are you passionate about crafting exceptional beverages and delivering outstanding guest service? Join Krave Café and be part of a vibrant team where your smile and above-and-beyond service will delight our guests with every sip, from loose-leaf tea to boba and specialty drinks. This exciting opportunity is perfect for individuals of all experience levels who are eager to contribute to a rich and flavorful journey for our patrons at Krave, one sip at a time, while conveying the Krave culture to guests and associates and upholding our high standards of quality and industry-leading service.

Responsibilities

- Greet all guests with a friendly smile and guide their Krave journey.
- Provide friendly, efficient, and personal service to each guest.
- Take food and drink orders with a full understanding of the menu to provide the best possible description and execution of menu items to the guests.
- Craft loose-leaf teas, boba teas, espresso drinks, drip coffee, and specialty beverages maintaining Krave's consistency and presentation standards.
- Assist with food preparation and maintain comprehensive knowledge of the menu and dietary information.
- Provide exceptional service in all areas, including the dining room, patio, and to-go orders.
- Answer phones promptly and courteously with a smile.
- Ensure guest satisfaction through engaging interactions.
- Follow recipes accurately and consistently while demonstrating creativity and innovation.
- Handle app orders, walk-ins, and catering transactions accurately and efficiently in the POS system.
- Monitor inventory levels and assist with restocking supplies.
- Uphold company policies and procedures, including adherence to work schedules and dress code.
- Demonstrate a commitment to excellence and punctuality, maintaining high standards.
- Ensure cleanliness and organization in all work areas, following safety procedures.
- Maintain cleanliness of work areas throughout the day, practicing clean-as-you-go procedures.
- Clear and reset tables at the conclusion of each guest visit inside and on the patio.
- Foster a positive work environment, promoting teamwork and excellence.
- Stay updated on industry trends to enhance product knowledge and guest service skills.
- Assist with other duties as necessary to support the team and maintain seamless café operations.

Desired Traits

- Quick learner with a proactive attitude and a passion for exceptional guest service.
- Prior experience in food preparation, restaurant service, or customer/guest service is preferred; willing to train a committed candidate.
- Possession of barista school training or relevant certifications is advantageous.
- Strong collaboration abilities, exceptional time management, and effective communication skills.
- Availability to work early mornings, evenings, weekends, and holidays as required.
- Willingness to learn and perform various roles within the café as needed.
- Competence in performing administrative tasks and using point-of-sale systems.
- Proactive, can-do attitude, positive mindset, and passion for building connections.

- Strong attention to detail and dedication to maintaining high standards in all aspects of café operations.
- Eagerness to learn about European café culture, including etiquette, serving style, different brewing methods, origins, and flavor profiles specialty drinks, baked goods, and food.
- Passion for delivering personable guest service and fostering connections with guests daily.
- Ability to provide consistently superior service with a smile, even under pressure.
- Capability to prioritize tasks and manage time efficiently in a fast-paced café environment.
- Able to utilize quick thinking and apply quick resolution to guest challenges in accordance with brand standards.
- Strong math skills for handling transactions and making change accurately.
- Commitment to excellence and punctuality, ensuring smooth operations and upholding our high standards.

Physical Requirements

- Ability to read and comprehend information closely and follow instructions accurately.
- Proficiency with electronic systems, such as computers and tablets.
- Ability to lift and carry up to 30 pounds and stand for extended periods.
- Manual dexterity to operate kitchen utensils and equipment.
- Ability to work in a fast-paced environment with frequent interruptions.

Compensation/Perks

- Competitive pay based on experience and qualifications.
- All associates are eligible to receive tips, providing additional earning potential.
- Full-time and part-time positions available.
- Flexible schedule including days, evenings, and weekends.
- Associates discount.
- Paid training.

Daily Experience Captain

Join Krave Café as a Daily Experience Captain and lead our team in delivering exceptional service and unforgettable guest experiences while conveying the Krave culture to guests and associates. In this dynamic role, you'll orchestrate each shift, seamlessly stepping into any position to ensure smooth operations and uphold our high standards of quality and industry-leading service. Passion for hospitality, creative thinking, and a love for fast-paced environments are essential. If you thrive on making a positive impact, working hard, and spreading smiles and joy, this role is perfect for you.

Responsibilities

- Greet guests warmly and ensure an exceptional guest experience to each and every guest.
- Promptly address guest inquiries to exceed expectations and foster loyalty.
- Acquire and retain knowledge of our menu, ensuring effective communication of all ingredients to guests.
- Complete guest transactions accurately and anticipate guest needs.
- Take food and drink orders with a full understanding of the menu to provide the best possible description and execution of menu items to the guests.
- Craft loose-leaf teas, boba teas, espresso drinks, drip coffee, and specialty beverages maintaining Krave's consistency and presentation standards.
- Answer phones promptly and courteously with a smile.

- Coordinate daily café operations, including opening and closing procedures.
- Ensure adequate staff coverage during peak hours by scheduling and assigning duties.
- Maintain proper cash handling procedures and shift change counts with the manager.
- Set up, maintain, and break down the beverage area and kitchen, ensuring smooth operations from opening to closing.
- Clear and reset tables at the conclusion of each guest visit inside and on the patio.
- Monitor and maintain inventory levels, placing orders to ensure optimal stock, quality, and cost efficiency.
- Adhere to and communicate critical dietary information and proper food handling protocols.
- Ensure compliance with health and safety regulations and food handling procedures, upholding the highest standards of hygiene and safety.
- Maintain cleanliness and organization of work areas throughout the day, practicing clean-as-you-go procedures, including equipment, utensils, dining spaces, restrooms, and common areas.
- Provide guidance and support to associates, ensuring adherence to best practices in hospitality.
- Train new staff on Krave's procedures, product knowledge, and guest service standards.
- Foster a positive work environment, promoting teamwork and excellence.
- Assist with other duties as necessary to support the team and maintain seamless café operations.

Desired Traits

- Proven experience in food preparation, restaurant service, or guest service is preferred; willing to train committed candidates passionate about hospitality and service.
- Supervisory or leadership experience is a plus.
- Exceptional communication skills, with the ability to motivate and inspire associates.
- Eagerness to learn and perform various roles within the kitchen and café as needed.
- Excellent problem-solving skills and a proactive approach to addressing challenges.
- In-depth knowledge of café operations, including food and beverage preparation and guest service.
- Passion for providing exceptional guest experiences and building rapport with guests.
- Dedication to upholding café standards and delivering consistent quality.
- Strong attention to detail and a dedication to maintaining high standards in all aspects of café operations.
- Ability to work effectively in a fast-paced environment and manage multiple tasks efficiently.
- Competence in performing administrative tasks and using point-of-sale systems.
- Eagerness to learn about European café culture, including etiquette, serving style, different brewing methods, origins, and flavor profiles specialty drinks, baked goods, and food.
- Ability to follow recipes accurately and consistently while demonstrating creativity and innovation.
- Excellent math skills for accurate transaction handling and cash management.
- Availability to work early mornings, evenings, weekends, and holidays as required.
- Brand ambassador both in and outside of the restaurant.
- Guest-focused initiative taker.
- High school diploma or equivalent.
- Commitment to excellence and punctuality, ensuring smooth operations and upholding high standards.

Physical Requirements

- Ability to read and comprehend information closely and follow instructions accurately.
- Proficiency with electronic systems, such as computers and tablets.
- Ability to lift and carry up to 30 pounds and stand for extended periods.
- Manual dexterity to operate kitchen utensils and equipment.
- Ability to work in a fast-paced environment with frequent interruptions.

Compensation/Perks

- Competitive pay based on experience and qualifications.
 - All associates are eligible to receive tips, providing additional earning potential.
 - Full-time and part-time positions available.
 - Flexible schedule including days, evenings, and weekends.
 - Associates discount.
 - Paid training.
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Culinary DaVinci

Join us at Krave Café as the Culinary DaVinci, where you'll embody the essence of culinary creativity and excellence across all aspects of our kitchen operations. Receive on-the-job culinary training and craft dishes not served anywhere else. Whether you're mastering savory crepes, baking European-inspired pastries, or meticulously preparing ingredients, you'll be the heart of our kitchen, playing a vital role in inspiring our guests' dining experiences. If you're ready to infuse creativity and excellence into every culinary creation, convey the Krave culture to guests and associates, and provide industry leading service where every bite is a masterpiece, we invite you to apply and join us at Krave Café.

Responsibilities

- Set up workstation with all needed ingredients and cooking equipment.
- Prepare ingredients by cutting, chopping, peeling, etc., following standardized recipes.
- Craft sweet and savory crepes, European pastries, and desserts with innovative fillings and toppings, ensuring consistent quality and freshness.
- Ensure timely and efficient preparation of orders for a seamless dining experience.
- Collaborate with bakers to prepare and bake pastries, pies, cakes, and desserts, upholding high standards of excellence.
- Conduct regular quality assessments on ingredients and finished products to ensure excellence.
- Diligently follow standardized recipes and presentation guidelines for consistency.
- Maintain a clean, organized kitchen by washing dishes, sanitizing surfaces, and performing routine maintenance.
- Ensure all food and other items are stored properly.
- Monitor ingredient levels and replenish supplies to sustain kitchen operations.
- Stock inventory and keep items organized to ensure first in, first out order.
- Adhere to health and safety protocols to maintain a sanitary kitchen environment.
- Provide exceptional guest service by offering knowledgeable recommendations and accommodating special requests with warmth and attentiveness.
- Engage with guests to understand their preferences and ensure their satisfaction.
- Acquire and retain comprehensive knowledge of the menu, effectively communicating ingredients and dietary information to guests.
- Work with the café team to ensure smooth order flow and cultivate a welcoming atmosphere.
- Foster a positive work environment, promoting teamwork and excellence to ensure quality dishes are served to each guest.
- Seek opportunities for improvement in cooking techniques, workflow efficiency, and guest satisfaction to foster a culture of continuous growth and excellence.
- Answer phones promptly and courteously with a smile.
- Train new staff on Krave's procedures, product knowledge, and guest service standards.

- Foster a positive work environment, promoting teamwork and excellence.
- Assist with other duties as necessary to support the team and maintain seamless café operations.

Desired Traits

- Strong work ethic and positive attitude, dedicated to maintaining high standards in all aspects of baking, prepping, and cooking.
- Commitment to excellence and punctuality, ensuring smooth operations and high standards.
- Passionate about baking, prepping, cooking, and eager to learn new recipes and techniques.
- Enjoys delivering personable guest service and building connections daily.
- Embraces continuous learning and professional development to enhance culinary skills and knowledge.
- Excellent communication skills, fostering positive interactions with team members and guests.
- Previous experience in food preparation, restaurant service, or customer service preferred.
- Flexible and quick learner, adapting to changing priorities in a fast-paced environment.
- Attention to detail and commitment to maintaining kitchen cleanliness and hygiene standards.
- Demonstrated problem-solving skills and critical thinking in addressing challenges.
- Eagerness to learn about European café culture, specialty drinks, baked goods, and food.
- Ability to follow recipes accurately while demonstrating creativity and innovation.
- Collaborative and patient, contributing effectively to team success.
- Availability to work early mornings, evenings, weekends, and holidays as required.
- Willingness to perform various roles within the kitchen and café as needed.
- High school diploma or equivalent.
- Commitment to excellence and punctuality, ensuring smooth operations and upholding high standards.

Physical Requirements

- Ability to read and comprehend information closely and follow instructions accurately.
- Proficiency with electronic systems, such as computers and tablets.
- Ability to lift and carry up to 30 pounds and stand for extended periods.
- Manual dexterity to operate kitchen utensils and equipment.
- Ability to work in a fast-paced environment with frequent interruptions.

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