

EST. 2019

Notch

MODERN KITCHEN & BAR


White Orchids
THAI CUISINE

SERVICE CAREER PATHWAY

Notch Modern Kitchen & Bar 5036 Hamilton Boulevard, Allentown, PA 18106

White Orchids Thai Cuisine 2985 Center Valley Parkway, #200, Center Valley, PA 18034

<https://notchmknb.com/> | 610.841.4610

<https://whiteorchidsthaicuisine.com/> | 610.841.7499

Business Description

Notch Modern Kitchen & Bar and White Orchids Thai Cuisine are our sister restaurants in Lower Macungie Township along the Hamilton corridor and at the Promenade Shops of Saucon Valley. Become part of our extended family, as we bring the best tastes of Thailand from the Virojanapa family to yours. We are so proud to bring a unique dining experience to the Lehigh Valley. Using only the freshest ingredients, our Thai chefs blend their favorite flavors of Thailand's cuisine with our family's very own.

Knowledge, Skills, and Abilities Needed

We're looking for employees who are or have...

- Passion for serving high-quality food
- Able to work in a fast-paced environment
 - Team players

Connect with us on Social Media!



@NotchMKnB

@WhiteOrchidsThaiCuisine



@TheWhiteOrchids



@notchmknb

@WhiteOrchids_ThaiCuisine

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Executive Chef

\$50 – 90k. Oversees all kitchen staff. Responsible for ensuring quality of food. Their duties include hiring and training staff to cook their dishes, expediting orders to maintain a steady flow of dishes and creating dishes to add to the menu. Plan and direct food preparation and culinary activities. Modify menus or create new ones that meet quality standards. Estimate food requirements and food/labor costs. Arrange for equipment purchases and repairs.

Sous Chef

\$31-50k. Demonstrated leadership. Directs food preparation and collaborates with executive chef. Helps in the design of food and drink menu. Assists with menu planning, inventory, and management of supplies. Ensures that food is top-quality, and that kitchen is in good condition.

Works alongside head chef to manage daily kitchen activities, including overseeing staff, aiding with menu preparation, ensuring food quality and freshness, and monitoring ordering and stocking. Provides meal quality and consistency by following designated recipes.

Line Cook

\$10-14; Based on experience. Sets up and stocks food items and other necessary supplies. Prepares food items by cutting, chopping, mixing, and preparing sauces. Cooks food items by grilling, frying, sautéing, and other cooking methods to specified recipes and standards.

Dishwasher

~\$9-12/hr; Age 16+

Thorough in responsibilities, as they affect the entire restaurant. Strong time management. Self-motivated and organized. Able to take direction well from kitchen staff and managers. Able to lift at least 50 pounds.

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