



LYFE

LOVE YOUR FOOD
EVERYDAY™

LYFE Kitchen, the award-winning lifestyle restaurant is coming to Pearl Street! Our talent center will be located next to the restaurant at 1600 Pearl St. We will be open for interviewing everyday. Stop by the talent center or email us directly at boulder@coloradolyfe.com. Feel free to call (954) 304-4944 to set up an appointment.

We Are Hiring!

LYFE Kitchen is a lifestyle brand that inspires healthy living through great-tasting, good-for-you food that is affordable and served in a convenient, warm, and friendly environment. Everything on our menu is less than 600 calories and under 1,000 mg of sodium. Our ingredients are fresh, organic, and locally sourced wherever possible. Everything we serve is hormone-free and antibiotic-free. What we cook is baked or grilled – never fried.

We are excited to hire positions in the **Front and Heart of House**

Cashier | Dining Room Specialist | Barista | Expeditor

Broil | Grill/Saute | Oven | Pantry | Prep | Head Cook/Assemble | Dishwasher

We are searching for bright and energetic people who embody the LYFE culture. We look for outgoing, hard working, and team-oriented people who pass on genuine hospitality to our guests. We are in the business of promoting the well being of our guests throughout their entire experience with LYFE. Service experience is preferred but not necessary.

Customer Experience Expectations:

- ✓ Every guest will have a positive, memorable first and lasting impression
- ✓ Every guest experience will demonstrate our values and exceed the expectations of the guest
- ✓ Lyfers will be knowledgeable regarding all menu items and have the ability to share the good news about the ingredients, nutritional benefits and known allergens
- ✓ A passion and understanding for food will be demonstrated by upholding and expecting LYFE Kitchen's standards, recipes, and specifications from yourself and all team members
- ✓ Our guests deserve a dining experience that includes an immaculately clean dining room
- ✓ We want to deliver on great experience therefore the ability to prioritize and complete all assigned station tasks which include prep work, sidework, and station set up is essential