



Anchorage re:MADE

resale. repurpose. renew.

Guest Chef Goals and Mission

Gathering AK is the cafe at Anchorage re:MADE, and an incubator for small business start-ups, additional selling venue for food truck owners and chefs. Each Guest Chef is responsible for 14 hours of customer service [currently our hours are Mon - Sat, 11-5 and on Thurs.11-8] Possible hours are 7 am - 9 pm.

Responsibilities:

- Develop a menu of your speciality food items. Submit samples for approval.
- Purchase all your own supplies and groceries and keep on your rack or in your refrigerator space.
- Serve other guests chef's menu items (all pre-made).
- Wait on customers and be professional in all aspects of service.
- Fill beverage cooler, make regular coffee and serve speciality ordered coffees.
- Vacuum each day, sweep and mop floor and do the dishes along with opening or closing procedures.
- Ring up sales on correct numbers through Square
- Balance the cash drawer and bring cash to main cash register in re:MADE store or designated depository.
- All sales from the month are paid on the 10th of the following month, with 20% deducted for overhead.
- Be available to do special events, special orders, etc.
- Add your items to the cooler and freezer with your speciality items.
- Work as a team with the other guest chefs, helping and sharing information.
- Promote Gathering AK/Anchorage re:MADE to your circle of influence.
- Be a part of the closed Facebook group for Guest Chefs
- Create Facebook posts promoting your business and post to the Closed Facebook group.

Guest Chef • Gathering AK Application

I would like to be offered the opportunity to be a part of the Guest Chef program at Gathering AK/Anchorage re:MADE. .

The process is:

- 1) complete application
- 2) attend an intro meeting or e-mail/phone to have questions answered and goals discussed
- 3) Determine what day you can serve and what you will be serving.
- 4) Approval to become a guest chef
- 5) Sign release of liability and tour facility and start date established.
- 6) Submit menu and copy of insurance.
- 7) Once menu is approved, submit samples of menu items.
- 8) Begin serving and selling.

Gathering AK is a incubator for small business start-ups and we will provide opportunities for you to learn various aspects of business.

Have you had a business before? yes no

What are you good at or have in place (check if done - L if need to learn)

a business plan start up capital have product developed packing is done

price determined with profit margin understood

monthly goals established with a daily and weekly time management system in place.

Income Source: I receive a stipend Trust Beneficiary APA Social Security Disability

Social Security Earned income Investment Income Other job

Goal is to earn \$_____ per month through this business venture.

Household income Under \$25,000 Under \$35,000 over \$50,000

Nationality: African American Asian Caucasian Native Alaskan other _____

Health issues: depression brain injury stroke other health issues seizures

learning disability None Other _____

Food handlers card: I have planning to take online this month (\$10 cost).

I would like to serve [list 3 specialty foods]:

1.

2.

3.

I would like to learn how to:

Hours available to be Guest Chef [mark all available with an "x" and "1" for your first choice.]

Monday

___ 7 am - 2 pm ___ 2 pm - 9 pm

Tuesday

___ 7 am - 2 pm ___ 2 pm - 9 pm

Wednesday

___ 7 am - 2 pm ___ 2 pm - 9 pm

Thursday

___ 7 am - 2 pm ___ 2 pm - 9 pm

Friday

___ 7 am - 2 pm ___ 2 pm - 9 pm

Saturday

___ 7 am - 2 pm ___ 2 pm - 9 pm

Sunday

___ 7 am - 2 pm ___ 2 pm - 9 pm

___ Available for special events

Date I can begin: _____

Today's Date: _____

Name: _____

Business Name: _____

Email: _____

Phone: _____

Mailing Address: _____

Please email patti@anchorageremade.com or print this off and bring in or mail to:

Anchorage re:MADE • 13500 Old Seward Hwy, Anchorage, AK 99515

Comments or ideas -

For Office Use Only:

[] Food Handlers [] Accepted as Guest Chef • date _____ # _____