



Class Assistant

Mei Mei is a farm-focused women-owned company that operates a Dumpling Factory, Cafe and Classroom.

Mission

Transform how we make and experience food for the better, one dumpling at a time.

Focus Areas

Employee Quality of Life | Food System Connections | Guest Surprise & Delight

Overview:

We're a business that strives to be a good company in every sense of the word. That's why we source our ingredients carefully and put our community at the center of everything we do. Our staff are known to be hard-working, helpful, knowledgeable, kind, and great communicators. We pride ourselves on offering comprehensive benefits and a flexible work environment that focuses on staff education and growth opportunities.

Our dumplings are rooted in tradition and filled with next-level ingredients! We like to mix and blend flavors that are nostalgic yet unexpectedly unique in a traditional Chinese dumpling. Our food is equal parts delight and disruption - food traditions of the past, creative elements in our present, and responsible practices for a sustainable future.

Mei Mei Class Assistant

The Mei Mei Class Assistant supports in-person classes as part of the Culinary Department at Mei Mei.

About the Role

Class Support:

- Assist in delivering class instruction, ensuring the smooth flow of lessons based on the class syllabus.
- Complete training to gain comprehensive knowledge of class content and techniques.
- Uphold Mei Mei's standards for customer experience by supporting instructors and interacting with students in a professional and friendly manner.



- Help manage class time efficiently, including setup, operation, and cleanup.
- Provide hands-on support during classes, troubleshooting issues to maintain the “above and beyond” Mei Mei brand experience.
- Ensure the classroom space is organized, clean, and safe throughout each session.

Reporting:

- Assist with writing brief post-class notes, reporting on attendance and participant feedback, and sharing these in Slack channels.

Administrative:

- Help communicate student inquiries and feedback via Slack to the Culinary Director or lead instructor.
- Clock in and out promptly and assist with any necessary administrative tasks.
- Stay familiar with class marketing materials and communications to help promote the classes effectively.

About You

- Comfortable assisting in public speaking and group facilitation.
- Enjoy working with people and supporting group activities.
- Basic to intermediate cooking skills with previous experience in a kitchen environment.
- Previous experience assisting in cooking classes is preferred but not required.
- Able to handle customer-facing interactions with professionalism.
- Strong organizational, multitasking, and troubleshooting skills.

Working Conditions & Equipment Requirements

- Able to stand for 4-8 hours during class sessions.
- Must be available to work nights and weekends, which is when most classes are held.

Compensation and Benefits

- Assistant Compensation: \$18-\$21 per hour (+tips)
- Opportunities to grow into a lead instructor role as skills develop.

How to Apply

Apply at www.meimeidumplings.com/application



Instructor applicants must submit the link to a 3-5 min video of yourself teaching something. It could be how to make a sandwich (seriously.) or anything else -- the subject matter is entirely up to you. The video should be recorded in a single take on a laptop, smartphone, or tablet. No music or editing.