

\$500 signing bonus for FULL- TIME HIRES after waiting period!

Intro: The Prepared Foods Department in both of our stores—in Woodstock and in Waterbury—is the engine of WFM; it is one of the top three sales departments behind Produce and Grocery. Pre Covid, the department prepared, breakfast and lunch sandwiches, cold salads, daily lunch and dinner hot entrees and sides, catering and prepackaged frozen and refrigerated foods.

Now, due to Covid restrictions, we have morphed into all cold entrees out of our cold cases, sandwiches prepared to go only (not to order) and only a few catering options outside major holidays menus. We continue to make grab and go dressings, salsas, sauces and guacamole and such.

Nonetheless, the department plays a critical role by utilizing transferred products from the produce and meat and fish departments. Our zero waste policy allows the retail store to always display the best product and the kitchen to work with quality albeit cosmetically challenged food. The ever changing variety and quantity of food transfers to the Prep Food Department results in menu variety and recipe creativity.

Despite Covid, our mission continues to be to prepare delicious, beautiful food utilizing as many local products as possible and incorporating as many products transferred to the kitchen from other departments as possible.

Specific Tasks:

Our line cooks are full and part time non-supervisory positions within the kitchen and may have varying levels of experience. A great line cook is invaluable: they are responsible for a myriad of tasks in the kitchen. Depending on the experience level, our prep cooks perform many of the following: sandwich station prep and sandwich making, entree and hot case prep; deli salad creation from recipes, non-complex catering prep and making WFM signature sauces, dips and other take away refrigerated products.

Qualifications:

- **Team Play:** Must understand the total Market picture: that service is what we do and without great service we are nothing. With this in mind, he/she must work directly in step and harmony with what the guest desires and directly with the Market staff. As this is a new operation, entrepreneurial attitude and the willingness to jump in where needed is vital. Due to the fast-paced, entrepreneurial nature of the Market, Cooks must be able to multi-task, working in several different areas as needed.
- **Being Calm Under Pressure:** This job is very stressful at times with many decisions to be made in short order. It takes a person with calm inner-working to be successful. He/she must be able to detach from the emotional nature of decision making and focus solely on the issue—making great food fast and providing staff and our guest's great service.
- **Love of Service** – Actively looking for ways to help people and enjoying it.
- **Good Judgment and eye for quality** – Identifying quality by categorizing, estimating, recognizing differences or similarities, and detecting changes in circumstances or events.
- **Outstanding Judgment and Decision-Making:** Requires great judgment of quality Market food and the making that judgment quickly and accurately.
- **Strong Physical Attributes:** Must be in outstanding physical condition. This job can require one to be on your feet for 8 hours a day. Job requires heavy lifting of 50 lbs or more and strong dexterity of arms and hands.

- **Happiness and Steady Demeanor**—Must understand choosing a great attitude everyday despite life’s difficulties. It’s an absolute requirement for this position. He/she must possess a steady and consistent demeanor every day and must welcome change and embrace its constant presence.

- **Experienced:** Several years in a busy commercial kitchen is preferred.

- **Coachable:** Must be able to take direction easily plus read and execute recipes. Must have good knife skills, dexterity, speed and the ability to move efficiently in a crowded space. S/he must not be bothered by working in a very busy, tight workspace and must be wired to execute outstanding quality Market food quickly.

- **Good Presentation Skills:** Great merchandising and food presentation are critical. Candidate must show creativity in food presentation and key systems ideas.

- **Strong Merchandising Skills:** Must understand the “bounty” principle and be able to create a good merchandizing display of food.

- **Outstanding Sanitation Skills:** Keeping the standard high when it comes to food handling and understanding the risk of cross contamination.

- **Adhering** to WFM Covid-19 policies and procedures such as mask wearing, temperature taking everyday, as well as adhering to state and federal guidelines regarding social gathering and travel.

Time Commitment: This is a full time job. We estimate about 40-45 hours/week. At least one weekend day is required. Holidays and summer time are our busiest times and require planning and commitment. Early morning (6:30 AM) shifts and early evening shifts (till 8 pm) are required.

Compensation: \$15-17/hour, or salary, depending on qualifications and experience. Simple IRA, Health Insurance and Short Term Disability are optional after vesting periods; staff discount, and more.

Education: This job requires a minimum of 1 year in a related work environment.. High School or GED degree is necessary.

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