

## **Meat and Seafood Associate—Woodstock**

**Time Commitment:** This is a full time/part time job. We estimate about 40 hours a week. At least one weekend day is required. Holidays, especially the 4<sup>th</sup> quarter and summer are our busiest times and require commitment.

**Who are we?** The Woodstock Farmers' Market is the area's premier year-round, fresh food-focused grocery store. We are committed to creating and selling the best products sourced locally and globally, ethically and sustainably. We hire only the most service-oriented people who appreciate a fun, fair, drama-free workplace, and share our core values:

- Come with an empty cup: have humility
- Sit at the table together: be collaborative
- Do the right thing—always: be honest, accountable and have integrity
- Always hungry: relentlessly get stuff done
- Fish Cakes: think outside the box to creatively solve problems
- Bright side: always be positive

**General Description:** The Meat and Seafood Department handles all the ordering, receiving, processing and selling of fresh, frozen and smoked meat, poultry and seafood. This is a customer service position.

### **General Duties:**

- Receiving and storing deliveries
- Creating and maintaining attractive displays in the meat and seafood cases
- Serving customers
- Cutting, weighing and wrapping product to order
- Advising customers on how to prepare product
- Maintaining a clean, safe and sanitary work environment
- Maintaining product rotation
- Setting up and breaking down station each day
- Maintaining accurate and attractive signage

### **Qualifications/Our Needs:**

- Outstanding Organization Skills: Must be able to prioritize projects.
- Excellent Day Planning: Understanding the daily and weekly prep lists and the prioritization of tasks is critical.
- Good Math Skills
- Good Merchandising Skills: Must be able to create and sustain great looking displays in the cases.
- Being Calm Under Pressure: Working with guests and coworkers on the deli line can be challenging when busy.
- Love of food and cooking

- Outstanding sanitation skills. Keeps the high WFM standard in both the meat and seafood area and on the floor of the store. Working with raw meats requires a clean and safe work environment.
- Good physical condition: must be able to lift 40 to 50 lb; bend, squat, twist, reach and stand on your feet for 8 hours.
- Good knife skills: This position requires the safe use of knives
- Love of Service: actively looking for ways to help people while enjoying it. This is a service job: Great customer service at the counter, taking orders on the phone, advising customers on food preparation, helping coworkers and vendors
- Outstanding Team Play: Ability to work in tight quarters with a group of teammates, helping each other whenever possible, including deli staff

**Education:** This job requires a minimum of 1-2 years in a related work environment.

**Compensation:**

\$15-17/hr. +/-, depending on experience.

*Full-time benefits:*

30% employee discount

Short term disability (no cost to employee)

Health insurance contribution of \$340 per month

Optional dental and vision insurance

Gym membership contribution of \$120 a year (6 month wait period)

Annual shoe reimbursement at year anniversary up to \$75

Simple IRA (one year vesting period)

Earned vacation time

\* Signing Bonus for Full-Time Employees: (\$250 at 3 months, and \$250 at 6 months of employment).

**Covid 19:** Due to the nature of the Covid 19 pandemic, we are adhering to all state guidelines. See our website for all Covid 19 safety precautions.