

## Prepared Foods Cook/Sandwich Maker - Waterbury

Our flagship store, The Woodstock Farmers Market located in Woodstock, VT, is a bustling year-round fresh market of fantastic food which generates over \$9 million in annual sales. We're a classic "small giant": while our footprint is modest, we have created a dynamic fresh foods market with many facets—from our varied national and regional specialty products and our commitment to local produce and meats to our prepared foods kitchen and catering department to our innovative open book finance system and our customer service focused staff.

We started 25 years ago making sandwiches—it continues to be our flagship item. Hence, we take our sandwich making very seriously. It's hard work and takes quick and accurate decision making as well a cool demeanor. Cooks must be quick, accurate and make exceptional sandwiches. We prepare all ingredients for the sandwich station. Cooks open and close the sandwich area. Cooks work in a demand driven environment with up to 150 to upwards of 300 sandwiches a day—and many of those come at lunch time. Currently we have a grab and go sandwich program in Woodstock that we will emulate in Waterbury when we re-open. It's in response to Covid safety protocols. It's been very successful in Woodstock; in fact, sandwich sales have skyrocketed with this program in place.

### Specific Duties:

- While much of our food is grab and go and not made to order (under current protocols) our prep cook/sandwich maker in Waterbury will still provide service in regard to prepared food and bakery items: making sandwiches, making prepared salads, making coffee, cutting cheese, as well as maintaining displays in the service cooler.
- The cooks are responsible for answering guest's questions, and facilitating the fulfillment of their needs.
- The primary mission of the department is to provide service to guests, teammates, and vendors through preparing fresh and delicious foods daily.
- S/he participates in all facets of the Prepared Foods Department including opening the department, closing the department, brewing coffee, producing sandwiches orders, making prepared salads, sanitation practices, and slicing cheese.
- S/he is responsible for the retailing and selling of products from the Prepared Foods Department

### 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.

**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/Dental/Vision Insurance options 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.