

Prepared Food Department—Sandwich Maker

Intro:

Woodstock Farmers' Market Prepared Foods Department consists of Deli Service, Bakery and Food Production; Food Production is the often referred to as our engine; it is the top grossing departments at WFM. Production is broken down into catering, deli salads, entrees/soups/hot case, WFM house made take away refrigerated products and sandwiches.

Our Prepared Foods mission is 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. We make bountiful WFM sandwiches, always striving for 100% accuracy and on time delivery, always putting the guests needs first but working in tandem and partnership with the deli service staff. We keep our full attention to the hot cases, soups, cold deli salad case, cold WFM grab and go offerings and frozen prepared foods as well.

We started 25 years ago making sandwiches—it continues to be one of our flagship items.

General:

We take our sandwich making very seriously. It's hard work and takes quick and accurate decision making along with a cool demeanor. Sandwich Makers must be quick and accurate. We prepare all ingredients for the sandwich station including salads, cooking sandwich components and meat slicing. Sandwich Makers open and close the sandwich area. Sandwich makers work in a demand driven environment with 150 to upwards of 300 sandwiches a day—and many of those come at lunch time. Sandwich makers also are responsible for customer deli cold cut slicing and depending on qualifications, jumping in to assist with other kitchen food projects that may be on the daily prep list.

Due to the Covid 19 pandemic we currently are not making sandwiches to order. We've replaced that program with a robust Grab and Go offering which is very successful. We make all sandwiches in the AM for our online shopping and public hours (now 11-5); we replenish during the afternoon if necessary. Sandwich makers report to the Sandwich Lead.

Qualifications:

- **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 guests great service.
- **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 40 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.
- **Team Play: Integrating with Deli Service**—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 Deli staff and supervisor.
- **Several years in a busy commercial kitchen is required.**
- **Must be able to take direction easily plus read and execute recipes.**
- **Covid 19:** We abide by all VOSHA and Dept of Health food preparation guidelines.
- **Must have good knife skills,** dexterity, speed and the ability to move efficiently.
- **Great merchandising and food presentation are critical.** Creating a top-quality sandwich takes great care and presentation. Candidate must show creativity in food presentation and key systems ideas.

High Energy/Low Workplace Drama: We only hire individuals who can check their personal drama at the door and replace everything with high energy and great service to both our guests and to each other.

Time Commitment—This is a full-time job. We estimate about 40 hours/week, weekends are required. Holidays and summer time are our busiest times and require planning and commitment. AM shifts may begin as early as 7:00 AM; PM shifts may last as late as 7PM. Part time hours considered.

Our temporary Covid hours for the public are 11-5. Our preorder on-line shopping pick-up hours are also 11-5. Normally, sandwiches are served in winter and spring from 10-4. In the summer and fall its 10-6.

Compensation: Hourly, depending on experience. From \$14 to \$16/hr. Benefits include a Simple IRA, Health insurance and Short Term Disability after vesting period; store discount and others.