

## **Sandwich Maker**

### **Prep Food Department, Waterbury**

**Time Commitment:** This is a part-time position. 1 weekend day required per week, and morning and evening shift availability a must.

**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

If this sounds like you, well, we can't wait to meet you!

**The Job:** 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 work in a demand-driven environment, making 150 to upwards of 300+ pre-made sandwiches a day. We prepare all ingredients for the sandwich station including salads, spreads, and cooked meats, as well as slicing all the meats and cheeses. Sandwich makers are also responsible for customer cold cut slicing orders, and occasionally 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. We make all sandwiches in the AM for our online shopping and public hours, and we replenish during the afternoon if necessary. Sandwich Makers open and close the sandwich area. Sandwich makers report to the Sandwich Lead or Chef.

#### **Specific Duties:**

- Producing a high volume of top-quality sandwiches, with great attention to detail
- Creating daily sandwich specials with an eye toward reducing waste
- Slicing deli meats and cheeses for the sandwich station and for customers
- Preparing our house-made dressings and sandwich fillings with strict adherence to our recipes and quality standards
- Working cheerfully and cooperatively with teammates and our deli staff
- Giving great service to customers and teammates alike
- Keeping a clean and sanitary work area

**Qualifications: Must have...**

- 2-3 years' experience in a busy commercial kitchen
- Good knife skills, dexterity, creativity, initiative, and versatility, as well as speed and the ability to move efficiently in tight spaces
- Ability to lift up to 40 pounds, bend, twist, stretch, and stand in one place for several hours at a time
- Ability to perform repetitive movements on a daily basis
- Ability to remain calm under pressure. This job can be very stressful at times, but it's important to focus solely on the task—making great food fast, and providing staff and our guests with great service
- Outstanding judgment and decision-making: ability to judge quality as well as daily priorities
- Happiness and Steady Demeanor—ability to adapt to changing situations, cheerfully and with grace
- Team Play: Working with all members of the kitchen and deli as one department with no “us vs. them” mentality
- Ability to take direction easily
- Great merchandising and food presentation skills. Creating and packaging a top-quality sandwich takes great care and attention to detail
- High Energy/Low Workplace Drama: We only hire individuals who can check their personal drama at the door

**Compensation:**

\$15-\$17/hour

20% employee discount

Short term disability (no cost to employee)

Earned Time Off

I acknowledge that I have read and understand the above job description in its entirety and can perform all the stated requirements.

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Employee Signature

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Date