

## Prepared Foods Chef

**Intro:** The Prepared Foods Department is the engine of the WFM; it is one of the top three departments behind Produce and Grocery. The department prepares, breakfast and lunch sandwiches, cold salads, daily lunch and dinner hot entrees and sides, catering and prepackaged frozen and refrigerated foods. The department places 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 every changing variety and quantity of food transfers to the Prep Food Department results in menu variety and recipe creativity.

Our 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.

### **Specific Tasks:**

Our Prepared Foods Chefs are full and part time non-supervisory positions within the kitchen and may have varying levels of experience. A great Prepared Foods Chef is invaluable: they are responsible for a myriad of tasks in the kitchen. Depending on the experience level, our chefs perform many of the following: 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:**

- **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 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.
- **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.
- He/She must not be bothered by working in a very busy, tight work space and must be wired to execute outstanding quality Market food quickly.

- Must have good knife skills, dexterity, speed and the ability to move efficiently in a crowded space.
- Great merchandising and food presentation are critical. Candidate must show creativity in food presentation and key systems ideas.

**Time Commitment:** Full time is 40 hours. At least one weekend day is required. Holidays and summer time are our busiest times and require planning and commitment.

**Compensation:** \$17-20/hr +/-, depending on experience. Benefits may include a Simple IRA and Health insurance and Short Term Disability after vesting period; staff discount and others.