

Prepared Foods Chef, Woodstock

\$500 Signing Bonus for FULL-TIME HIRES, after waiting period*

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

The Prepared Foods Department is the heart of our store. We are famous for our sandwiches, cold salads, prepared meals, and 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 ever-changing variety and quantity of food transfers to the Prep Food Department results in menu variety and recipe creativity.

Department Mission: 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 and beautiful creative food from scratch, offering new items as well as long-time Market favorites. By working in tandem and partnership with the deli service staff, we provide great service to our guests and each other.

General Duties:

The Prepared Foods Chef is a full-time, non-supervisory position within the kitchen. A great Prepared Foods Chef is invaluable: they are responsible for many tasks in the kitchen. This position requires an experienced, dynamic culinary professional who is creative and collaborative. Daily tasks include:

- Entrée prep
- Salad prep
- Preparation of our signature sauces and dips
- Catering prep (around holidays)
- Pitching in wherever needed around the kitchen
- Checking in orders and putting them away
- Maintaining cleanliness and safety of the kitchen
- Stocking the prepared food cases

Qualifications:

- Several years in a busy commercial kitchen is required.
- Must be able to take direction easily plus read and execute recipes.

- Must be comfortable working in a very busy, tight workspace 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. Must show creativity in food presentation.
- 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
- 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
- High Energy/Low Workplace Drama: We only hire individuals who can check their personal drama at the door

Compensation:

\$17-21/hr. +/-, depending on experience.

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).

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

Employee Signature

Date