
JOB POSTING

WHAT IT IS

Prepared Foods Chef

YOUR COMMITMENT

Full-Time

WHAT YOU'LL EARN

\$18-20 per hour Full-Time

HOW IT IS SCHEDULED

Saturday and Sunday required each week

If you are available both Saturday & Sunday, even better!

Morning and Evening Shift availability

Holidays & Summertime are our busiest times and require planning and a commitment

WHO WE ARE!

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

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.

OF UTMOST IMPORTANCE – WHAT YOU’LL DO

- Must be able to take direction easily plus read and execute recipes accurately
- Entrée prep
- Salad prep
- Preparation of our signature sauces and dips
- Catering prep (around holidays)
- Pitching in wherever needed around the kitchen, including the sandwich station
- Checking in orders and putting them away
- Maintaining cleanliness, sanitation and safety of the kitchen
- Stocking the prepared food cases

As is more often than not the case, keep in mind that “of utmost importance” describes the general nature and level of work performed in your job. They should not be construed as an exhaustive listing of all job duties and responsibilities by employees so classified. Job descriptions are subject to change at any time.

WHAT YOU’LL NEED TO SUCCESS

- 3+ years in a busy commercial kitchen is required.
- 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 remain calm under pressure
- 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
- Positive demeanor and team-oriented attitude

PHYSICAL REQUIREMENTS

- Frequently raise or lower objects up to 40 pounds from one level to another regularly
- Remain on feet in upright position for continuous periods of time
- Walk throughout store, including to other buildings and outdoor areas
- Exerting force on a regular basis so object is moved to or from team member
- Carrying objects up to 40 pounds on a regular basis
- Grasping and/or picking up objects
- Regularly reaching for objects
- Bending forward by bending at waist or bending legs and spine