
JOB POSTING

WHAT IT IS

Dishwasher

YOUR COMMITMENT

Full-Time
Part-Time
Non-exempt (Hourly)

WHAT YOU'LL EARN

From \$16/hr.

HOW IT IS SCHEDULED

1 Saturday or Sunday required each week

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

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

AM Dish Shifts may begin as early as 8:00 AM

PM Dish Shifts may end as late as 7:15 PM

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

OUR DEPARTMENT MISSION

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.

Our dishwashers keep our kitchen humming like a well-oiled machine. They are incredibly important to the operation. Without great ones, our kitchen grinds to a halt. We treat everyone with dignity and respect—and our dishwashers are no exception.

OF UTMOST IMPORTANCE – WHAT YOU’LL DO

- Transfer supplies or equipment between storage and work areas, by hand or using hand trucks.
- Receive and store supplies
- Wash dishes, pots, and pans, using dishwashers or by hand
- Place clean dishes, utensils, and cooking equipment in storage areas
- Clean or prepare various foods for cooking or serving
- Sort and remove trash and recycling, placing it in designated pickup areas
- Clean garbage cans
- Sweep and scrub floors
- Maintain kitchen work areas, equipment, and utensils in clean and orderly condition
- Safely operate commercial dishwasher.
- Maintain the highest standards of safety and sanitation

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 SUCCEED

- No education requirement for full-time, non-student work. Limited part-time and summer work, experience not required, but helpful.
- Be Calm under Pressure: Be able to communicate to others and convey information clearly and in a calm and effective way in a zoo-like environment where many things are going on all at once.
- Outstanding Judgment and Decision-Making: Consider benefits of potential actions and choose the most appropriate one.
- Love of Service: Must actively look for ways to help people and absolutely enjoy it.
- Strong Cleaning and Sanitation Skills: Must run a clean, tidy and safe work environment.

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