
JOB POSTING

WHAT IT IS

Prep Cook/Line Cook

YOUR COMMITMENT

Full-Time

WHAT YOU WILL EARN

From \$17/hr.

HOW IT IS SCHEDULED

1 Saturday or 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

OUR 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
- Noncomplex catering prep (around holidays)
- Making WFM signature sauces, dips and other take away refrigerated products
- Deli salad creation from recipes
- Entrée and hot case prep
- 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
- Pitching in wherever needed around the kitchen
- 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

Please note that the above duties and responsibilities describe the general nature and level of work performed in this job. They should not be construed as an exhaustive listing of all job duties and responsibilities. This job description is subject to change at any time.

WHAT YOU’LL NEED TO SUCCEED

- 1 year experience in a related field
- Must be 18 or older
- Must have a genuine love of providing great service to others
- 1 year work experience in a related field
- Education high school diploma or equivalent

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 upon 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