
JOB POSTING

WHAT IT IS

Sandwich Maker

YOUR COMMITMENT

Full-Time

WHAT YOU'LL EARN

\$17-\$19 per Hour

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

We take our sandwich making very seriously. It's hard work and takes quick and accurate decision making along with a cool demeanor. Sandwich makers work in a demand-driven environment, making 150 to upwards of 300+ pre-made sandwiches a day. We prepare all ingredients for the sandwich station including salads, spreads, and cooked meats, as well as slicing all the meats and cheeses. Sandwich makers are also responsible for customer cold cut slicing orders, and occasionally jumping in to assist with other kitchen food projects that may be on the daily prep list.

OF UTMOST IMPORTANCE – WHAT YOU'LL DO

- 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
- 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+ years' experience in a busy commercial kitchen
- Good knife skills, dexterity, creativity, initiative, and versatility, as well as speed and the ability to move efficiently in tight spaces
- A cheerful and positive demeanor
- A love of giving great service to others
- Strong organizational skills

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