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## JOB POSTING

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### 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

#### Our Core Values:

**Come with an empty cup:** Have Humility

**Sit at the table together:** Be Collaborative.

**Do the right thing:** Be honest. Have integrity. Be Accountable.

**Always hungry:** Relentlessly get stuff done.

**Fish Cakes:** Think outside the box to creatively solve problems.

**Brighter side:** Find the silver lining.

### WHAT IT IS

**Assistant Meat and Seafood Manager**

### YOUR COMMITMENT

**32-40 hours**

### WHAT YOU WILL EARN

**From \$20/hr**

### HOW IT IS SCHEDULED

**Various shifts, all store hours.**

## OF UTMOST IMPORTANCE – WHAT YOU’LL DO

- Receiving and storing deliveries
- Product ordering and pricing
- Creating and maintaining attractive displays in meat and seafood cases
- Serving customers
- Cutting, weighing and wrapping product to order
- Advising customers on how to prepare products
- Maintaining a clean, safe and sanitary work environment
- Maintaining product rotation
- Setting up and breaking down station each day
- Maintaining accurate and attractive signage

As is often 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.

## WHAT YOU’LL NEED TO SUCCEED

### BE CALM UNDER PRESSURE

Make great food fast and/or place orders with vendors effectively and efficiently | Focus on the issue at hand | Provide staff and guests with great service | Make multiple decisions in the heat of the moment | Resolve conflicts with diplomacy

### BE COLLABORATIVE

Appreciate other’s ideas | Enjoy listening and engaging with others in order to make final decisions | Put team before self | Work successfully within a team | Understand the total Market picture: Service is what we do and without great service we are nothing | Must work directly in step and harmony with guest's desire and directly with store staff and supervisor.

### BE FAST

Quick thinking in a fast-paced environment | Love a high-volume buzzing work environment

### BE A STRONG COMMUNICATOR

Listen more, talk less | Seek first to understand | Clearly articulate and set directions | Catch them “doing it right” | Give positive and constructive feedback | Lean in to difficult conversations, don’t avoid them | Turn difficult conversations into a “win” for the Market

### BE ORGANIZED AND DETAIL ORIENTED

Prioritize projects and keep them moving forward | Make small things count | Catch errors and/or mistakes early on | Triple check your work | Observe, ask questions

### BE AN OUTSTANDING MODEL FOR SANITATION

Maintain highest standards of cleanliness and sanitation in kitchen and storage areas | Run a clean, tidy, and safe work environment | Be extremely sensitive about cleaning and food safety issues in all areas

### BE AN EXCELLENT PROVIDER OF SERVICE

Have a genuine love of providing great service to others | actively look for ways to help others while enjoying it

## 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