

Prepared Food Department—Sandwich Maker

Intro:

Woodstock Famers' Market Prepared Foods Department consists of Deli Service, Bakery and Food Production; Food Production is the often referred to as our engine; it is the top grossing departments at WFM. Production is broken down into catering, deli salads, entrees/soups/hot case, WFM house made take away refrigerated products and sandwiches.

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.

We started 25 years ago making sandwiches—it continues to be our flagship item. Hence, we take our sandwich making very seriously. It's hard work and takes quick and accurate decision making as well a cool demeanor. Sandwich makers must be quick, accurate and make exceptional sandwiches. We prepare all ingredients for the sandwich station including salads, cooking sandwich components and meat slicing. Sandwich Makers open and close the sandwich area. Sandwich makers work in a demand driven environment with 150 to upwards of 300 sandwiches a day—and many of those come at lunch time.

Qualifications:

- **Being Calm Under Pressure:** This job is very stressful at times with many decisions to be made in short order. It takes a person with calm inner-working to be successful. He/she must be able to detach from the emotional nature of decision making and focus solely on the issue—making great food fast and providing staff and our guests great service.
- **Outstanding Judgment and Decision-Making:** Requires great judgment of quality Market food and the making that judgment quickly and accurately.
- **Strong Physical Attributes:** Must be in outstanding physical condition. This job can require one to be on your feet for 8 hours a day. Job requires heavy lifting of 40 lbs or more and strong dexterity of arms and hands.
- **Happiness and Steady Demeanor—**Must understand choosing a great attitude everyday despite life's difficulties. It's an absolute requirement for this position. He/she must possess a steady and consistent demeanor every day and must welcome change and embrace its constant presence.
- **Team Play: Integrating with Deli Service—**Must understand the total Market picture: that service is what we do and without great service we are nothing. With this in mind, he/she must work directly in step and harmony with what the guest desires and directly with the Deli staff and supervisor.
- Several years in a busy commercial kitchen is required.
- Must be able to take direction easily plus read and execute recipes.
- He/She must not be bothered by working in a very busy, tight work space 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. Candidate must show creativity in food presentation and key systems ideas.

High Energy/Low Workplace Drama: We only hire individuals who can check their personal drama at the door and replace everything with high energy and great service to both our guests and to each other.

Time Commitment—This is a full time job. We estimate about 40 hours/week, weekends are required. Holidays and summer time are our busiest times and require planning and commitment. AM shifts may begin as early as 7:00 AM; PM shifts may last as late as 7PM. Part time hours considered. Sandwiches are served in winter and spring from 10-4. In the summer and fall it's 10-6.

Compensation: Hourly, depending on experience. From \$13 to \$15/hr. Benefits include a Simple IRA, Health insurance and Short Term Disability after vesting period; store discount and others.