

Prepared Food Department—Dishwasher

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 one of the top three grossing departments behind Produce and Grocery. 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.

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.

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—clean dishes, pots and pans and providing great service to others on the staff.

Outstanding Judgment and Decision-Making: Requires great judgment of Market procedures 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. Must be able to lift 40lb and be able to bend, twist and lift with legs and arms.

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.

Great Team Play: Must understand the total Market picture: that great service is what we do and we give great service to each other. 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.

Great Sanitation: Ideal candidate has a clean nature—understands what Market clean means and is always searching for cleaning and deep cleaning projects. Sloppy and messy have no place at WFM. Some Mondays will be scheduled for cleaning projects when we are closed.

Being Orderly: Ideal candidate is orderly and neat in their Market life. Pots, pans, dishes and such have a place and order. We rely on the candidate to be able to follow that order and appreciate it.

Experience: Ideal 1 to 2 years work in a busy commercial kitchen. Will train with little experience for the right candidate.

Time Commitment—This is a part time job with the potential of turning into full time. At least one weekend day is required. Holidays and summer time are our busiest times and require planning and commitment. AM dish shifts may begin as early as 8:00 AM; PM closing shifts may last as late as 8:15 PM.

Compensation: Hourly, depending on experience. \$12/hr starting wage. Benefits may include a Simple IRA and Health insurance after vesting period; Market lunch every day, 20% staff discount and others.