

# Market Kitchen Position

**Job Title:** Market Kitchen Assistant Position

**Job Type:** Full-time (40 hours per week)/ Part-time

**Location:** Freund's Farm Market & Bakery - 324 Norfolk Road, East Canaan, CT 06024

Freund's Farm Market and Bakery is a farm market that produces and sells produce, prepared foods, plant material, baked goods, and many other products. The market is located in the Northwest Corner of Connecticut and has become a staple for locals, weekenders, and visitors alike. We aim to maintain a positive and happy work environment where there is room for employee advancement and personal growth.

## Job Summary:

We are seeking a reliable and friendly Market Kitchen Assistant to join our team. The ideal candidate will have diverse kitchen experiences as our business involves cooking, baking and catering experiences in a fast paced environment. Our food preparation needs range from strength in reading recipes for baking pies/other baked goods to canning, preserving and pickling of our seasonal produce, preparing foods for retail, and catering large weddings, local business luncheons, and funerals. This individual will be responsible for all aspects of kitchen maintenance and management from food preparation and creation to inventory and cleaning. As a market kitchen assistant you will have excellent communication and organization skills and be able to accomplish multiple types of tasks throughout the day.

This job description is intended to describe the general requirements for the performance of this job. It is not a complete statement of duties, responsibilities or requirements. Other duties not listed here may be assigned by leadership.

## Key Responsibilities:

- Follow a recipe and/or directions on how to create a menu item, follow directions from senior kitchen staff and make sure follow through occurs.
- Ensure all company procedures are followed and all standards for food quality, food safety, food health, cleanliness, sanitation, and customer service are met
- Clean and sanitize dishes, cookware, and utensils and food preparation work stations
- Assist in the food preparation process by cutting, chopping, slicing, and washing vegetables, meats, and other ingredients
- Conduct inventory of retail items produced and assist with inventory management of supplies as needed.
- Create baked goods, prepared foods for retail, and catered event items.
- Be detail oriented and give high level attention to products created.
- Create consistent products for retail sale
- Assist with the unloading of deliveries and their proper storage
- Communicate kitchen needs to supervisors and other kitchen staff.
- Operate and maintain cooking equipment, such as stovetops, ovens, grills etc.
- Work together effectively and collaborate as a team.
- Be a well rounded and organized individual that can work in a fast paced environment
- Interact with customers as needed
- Take orders and assist customers with any questions or concerns they may have

- Provide excellent customer service to all customers in a courteous, quick and efficient manner while maintaining a sincere, positive, pleasant and enthusiastic attitude

**Requirements:**

- High school diploma or equivalent
- Prior kitchen experience and existing knowledge of food safety preparation preferred
- Basic math skills.
- Strong attention to detail, teamwork and communication skills
- Have the ability to take constructive criticism, direction and training with a positive attitude
- Ability to work in a fast-paced environment
- Ability to work weekends (Thursday/Friday/Saturday/Sunday) to be determined by schedule, ideally 3 of the 4 weekends per month.
- ServSafe Food Handler or Food Manager Certification preferred but not required
- Physical ability to stand for an entire shift and lift 50+ pounds

**Physical Demands:**

The position requires standing for 8+ hours during a shift, as well as bending, stooping, and lifting up to 50+ pounds. The ability to work in a fast-paced environment is also required.

The position also requires the ability to move from task to task seamlessly both independently as well as working as a team.

**Salary:**

The starting salary for this position is \$18/hour but will be commensurate with experience, determined upon hiring. 30 day trial/probation period with option to review and discuss salary after successful trial period.

**Application Process:**

To apply for this position, please submit the Freund's Farm Market application, your resume and cover letter to Freund's Farm Market & Bakery via email at [farmmarket.audra@gmail.com](mailto:farmmarket.audra@gmail.com).

We thank all applicants for their interest and will contact you as applications are received.

**Notes:**

Kitchen is open 7 days per week.

Work schedule has seasonal fluctuations.

Benefits discussed after trial period.